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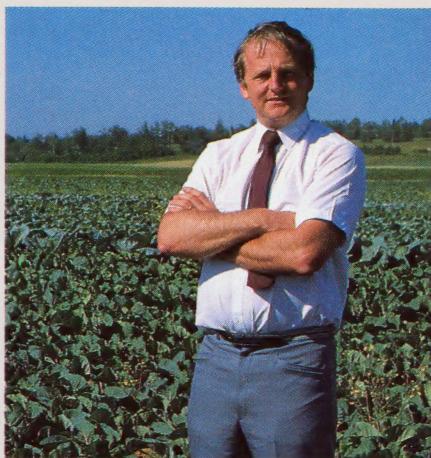
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SEPTEMBER 1986

Vol. 8 No. 9



## COVER STORY

Farmers are growing plants formerly considered exotic and producing leaner beef. Food processing companies are changing their ways. It's all in order to satisfy changing consumer tastes — and to survive on the farm. J.A. Punt (cover photo) and Peter Pope (above) are two prominent producers of specialty items.

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## COVER PHOTO BY ALBERT LEE

## SPECIAL REPORT

The number of reported child abuse cases continues to rise, much to the bewilderment of social and government agencies. The experts are trying to deal with the common element in most cases — family stress. They're having some success. But the numbers keep increasing.

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## ATLANTIC HOMES

Architecture that accurately reflects the region's culture and heritage is found in the dramatic restoration of a 200-year-old Cape Cod cottage in Nova Scotia. It is evident too, in the P.E.I. country churches and grand old homes designed 100 years ago by William Harris. Tony van Dam, "the Maritime gardener," offers advice on how to prepare plants and the soil for winter.

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## FEATURES

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## THEATRE

Codco, Newfoundland's zany comedy troupe, dishes out humor that is biting, always relevant and frequently irreverent. For years, Codco has been pleasing live audiences from St. John's to Vancouver. Now, there's a national TV series on the horizon.

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## FOOD

Apples — autumn's shining abundant harvest — are pressed to make sweet cider, the pungent beverage first shipped to North America by Champlain. Today, the region's cider producers carefully guard the secrets of their special blends.

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Robert Bateman, Artist, Salt Spring Island, B.C.

In the Highlands - Golden Eagle © 1985 Robert Bateman. Courtesy of the artist and Mill Pond Press, Inc., Venice, FL 33595

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AIR CANADA

## PUBLISHER'S LETTER

# Preserving our past: let's celebrate local history

Recently, I attended my first meeting of a local historical society, attracted, like many people who attend such meetings, by the promise of learning something about a forebear — in this case a Lorimer I'd never before heard of, John Lorimer of Wood Island, N.B., off Grand Manan Island. As far as I know, no one in my family has any ancestors who went to Grand Manan, and I'd be astonished (and delighted) if this particular Lorimer was related to me.

The connection seemed to go beyond the name. This Lorimer was a 19th century publisher, the founder of a couple of newspapers on Grand Manan, and full of opinions on topics of the day, like free trade with the Americans and even annexation to the U.S. (he was in favor of both). His opinions got him into trouble with Grand Mananers, some of whom burned down his house to express their displeasure.

The meeting was the annual one of the Grand Manan Historical Society. The brief reference to Lorimer was one of only a dozen items on the agenda, which included a viewing of some Victorian-era magic lantern slides that one of the members had discovered, a report on a high school essay contest and another on a project to tape the recollections of older residents of the island. One highlight was the presence of a provincial archivist who had looked at the society's collection of legal archival documents and offered advice on how they should be catalogued.

Although this meeting was my first acquaintance with a historical society, I know that there are literally hundreds of similar ones throughout Atlantic Canada. These groups offer a focus for people who have an interest in the past to come together and to further that interest.

I'm sure that often many local history buffs begin with an interest in their own family and ancestors, an interest which quickly becomes a general one embracing the entire community. It broadens from genealogies and fondly remembered stories to a desire to understand all the components of the community's history. The topics touched on that night on Grand Manan are what you can read about in hundreds of books of local history that have been published in Atlantic Canada: stories about local businesses and enterprises, stories of the political life of the community, details of how people lived, what they ate, how they made their food, clothing and housing and how they

related to each other.

Grand Manan's society had 35 or 40 members out for their annual meeting. There were at least a dozen present who had been busy with specific projects the previous year. And there was a spirited desire to continue with activities in the year to come.

Many organizations which take an interest in the heritage of our region are relatively new. It's only in the last ten or 15 years that most communities have seen their local history written up and published in book form. Now, P.E.I. alone has more than 100 local histories in print, and there are even more for the larger provinces.

Only in the last couple of decades have local groups worried about identifying and protecting buildings of historical interest. The Grand Manan group, like other historical societies in the region, is carrying out an inventory of local historical buildings for a master list that is being put together all across Canada.

All of us are richer because of the efforts of the people who take part in these activities. When they collect and save information about their community from 50 or 75 years ago, they are gathering details of the story of the peoples and places of this region. When they worry about protecting our heritage of old buildings noted for their architecture or for what went on in them, they are helping us preserve our sense of time and place. When they gather up the records of a local business or preserve the papers of a fisherman which would otherwise go to the dump, they are building a resource of information about how things worked for ordinary people in the past which historians can use to piece together the puzzle of the history of Atlantic Canada.

With the many millions of dollars that are spent on provincial archives and museums, with large showpiece reconstructions like Louisbourg and Caraquet's Village Acadien, with professional archivists and historians working on the study of our past, we often neglect the activities of ordinary citizens who take an interest in the history of their communities. I think we should acknowledge the invaluable work which the members of local historical societies are performing in preserving and helping us to know more about the rich heritage of our region.

— James Lorimer

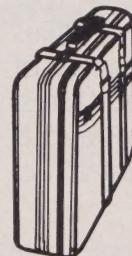


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## FEEDBACK

### Commitment to local produce

Your assessment of downtown restaurants in the Publisher's Letter, *The foods of summer: let's tell the world our secret* (July '86) was less than positive. I would like to present some facts that I am sure were overlooked when authoring this letter.

Since coming to Nova Scotia a year and a half ago, I have accepted this task with true regard: to understand and identify the fruitful and diverse offerings of Nova Scotia and use their plentiful availability for my own culinary reward. I have not only travelled the compass points of the province, but have collected and read the culinary notes of the area and its culture.

During my short time here, I have cultivated many "cottage industry suppliers" who supply our kitchens daily with the bounty of not only the North Atlantic, but of the forests and fields as well. We, as a culinary team, find great intrigue and challenge in offering some of the lesser-known products available. Some of these products include goat cheese, oyster mushrooms, smoked mackerel and herring, lamb, hydroponic greens, fresh herbs, fresh pasta, wild mushrooms, candy and field greens. We buy directly from the producers of the Annapolis Valley where the season's harvest is of premium quality.

In rebuttal to your statement, "whose menus are the same in January as in July," in the Café Maritime we offer a seasonal mini menu which changes once or twice a month to best respond to product availability. We also use a computer-printed menu to give an even greater flexibility to our daily operations. Such is our commitment to the local product and the seasonal offerings of Nova Scotia.

Raymond Hammer  
Executive Chef  
Halifax Sheraton Hotel  
Halifax

### Roots of a caring tradition

Your story in the May issue, *The medicine of hope*, was of special interest to me, having been a nursing graduate of the Halifax Children's Hospital in 1951. I am puzzled, however, why no mention was made of any other hospital existing there before 1970, when the Izaak Walton Killam opened. The Halifax Children's Hospital was built in 1909, and although small — only 110 beds — it was a hospital filled with hope, optimism and tender loving care. The best pediatricians in the city gave their time and expertise to the patients of the public wards; those were, of course, the days before medicare. This little hospital served the children of the Maritimes well for over 60 years. We should indeed be very proud of the fine Izaak Walton Killam Hospital, but let's not forget our roots.

Sylvia (McKeil) Cameron  
Ancaster, Ont.

### Lumping Irish with British

Your Publisher's Letter for April, *The Maritime identity — do you know what it is?* states: "Our life incorporates borrowings from Great Britain, from France . . ." This reminds me of the federal government lumping the Irish in with the British in their census. The term you should have used was The United Kingdom (of Britain and Ireland) since Great Britain only refers to the larger island of England, Scotland and Wales.

Peter McGuigan  
Halifax

### Tina Moore: a government response

It was with much consternation and perplexity that I read an article in the June issue of your magazine, *The ordeal of Tina Moore*. The approach taken by the author attempts to say that the government of Newfoundland, and in particular my department, has acted in a callous and uncaring manner towards the care of individuals left in its charge.

I take great exception to the use of a number of unrelated incidents, in which my department behaved in the most responsible manner possible, for the purpose of trying to sensationalize these unfortunate events to whatever ends. Briefly I should point out that prior to, during and following the pregnancy of Ms. Tina Moore, every precaution was taken by my department to ensure good quality care while she was in our care. The entire department was shocked by the event. The police were called in on the matter but have yet to conclude their investigation. Every effort was made by my department throughout the entire duration of the pregnancy to ensure Ms. Moore's safety, privacy and comfort.

Other incidents expanded upon by the author were that of alleged child abuse and unsanitary conditions at Exon House. Investigations into these and other accusations around Exon House were determined to be unfounded and resulted from disagreements between disgruntled, although seemingly well-intentioned, employees of Exon House.

I would also like to point out that the phase-down of institutions in our province is being done as part of a plan developed out of two reviews of those settings. These studies were commissioned by the provincial government as a means of determining an appropriate direction for the development of services to persons living with an intellectual handicap in our province. The recommendations of these studies, carried out under the auspices of the then-called Canadian Association for the Mentally Retarded, led to the further development of an appropriate community-based service system.

R.C. Brett, Minister  
Dept. of Social Services  
Government of Newfoundland and Labrador

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CANAPRESS PHOTO

Assessing the impact of the Canning incident: some say farmers and chemical suppliers are "notorious for disregarding safety"

## Lessons from a chemical fire

*A warehouse fire led to the evacuation of Canning, N.S., in May, raising alarming questions for farm communities throughout Canada that have a store of deadly chemicals nearby*

by Deborah Jones

Early one morning, Canning, N.S., residents were jangled awake by the sound of fire trucks. Opening doors and windows to investigate the ruckus, they were assaulted by a fiery acrid smoke that obliterated the gentle apple-blossom fragrance of the Annapolis Valley spring. Before dawn, the village's 700 people were evacuated by emergency officials; unknown toxins spewed forth from a blaze at a local chemical warehouse.

Within a few days, Nova Scotia environment department officials were testing for chemicals in residents' backyards. Dead fish floated on the surface of the nearby Habitant River. Many people were hoarse from breathing in the scorching fumes. Some didn't return to their homes for a month; others still won't let their children play on their lawns.

Like almost everyone who lives in Canning and tends a garden, Merritt Gibson had occasionally strolled into the innocuous-looking Maple Leaf Farm Supplies store, across the street from his home, to buy fertilizer, weedkiller or pesticide. Gibson, a biologist, was well aware that many of the chemicals used every day on farms and in gardens can be lethal. But it wasn't until the wood-frame warehouse mysteriously went up in flames on May 31, that he and others

in Kings County began asking questions — such as how, and in what quantity, potentially deadly chemicals are stored.

About 2 a.m. on the morning of the fire, Gibson, who is chairman of the village service commission, left his house to check that water supplies were holding up for the fire trucks that had rumbled in from eight surrounding communities. Later, a fireman told him and his family to leave the area. "At that stage I didn't realize it was a chemical fire," he says. "And I didn't realize there was that quantity of chemicals." Gibson says he inhaled a lot of smoke. A month and a half later he was still coughing.

Officials say about 12 tonnes of chemicals were stored in the warehouse. "As things go in Kings County, that's probably a relatively small storage," Gibson muses, adding that luck was with the village that night because many of the chemicals, including the most toxic ones, were later found intact in their packages.

The chemicals bore names like Aldicarb, Carbofuran, Atrazine and Captan. They are mainly used for fertilizer, and to kill bugs and weeds. "Many of them are toxic, and lethal in heavier doses," says Gibson, who is head of the biology department at Acadia University in nearby Wolfville. "In smaller doses it's difficult to generalize about their effect. They may cause changes in the chemistry of the body

or could have long range effects."

At present, Nova Scotia has no laws in place to govern how such chemicals are stored. Last March — two months before the fire — provincial environment minister Guy LeBlanc introduced two bills in the legislature to control handling and storage of chemicals, but regulations won't be in effect until next year.

The province didn't have regulations in the past "because the concern wasn't there before," says the minister. "The agricultural group has been leery of controls. They've been dealing with chemicals for so long and nothing happened." Of the Canning fire, he says it shows that accidents can still occur. "I think we can learn something from this."

But pending regulations are small comfort to the people of Canning. Shirley Harnish is a lifelong resident of the village, and lives in her childhood home behind the warehouse with her husband and 16-year-old son. Hers was one of several yards bathed in runoff from the firefighters' hoses, the water picking up chemicals as it streamed downhill into local watersheds. She says it will cost up to \$15,000 to replace the yellowed grass, but she is still hopeful that the two weeping willow trees her mother planted 23 years ago will recover next spring. Harnish suspects that her continuing sore throat is due to the fumes she inhaled the night of the fire.

Another resident, Robin Feldman, didn't return to her house adjacent to the warehouse for a whole month, despite assurances from the provincial environment department that it was safe to do so. She, her husband and three small children stayed with friends in Wolfville and then moved to a dormitory at Acadia University. "When we went back to get clothes

and things, we could feel a rawness in the throat. Now we're glad we didn't come back sooner, other people have complained of sore throats and stomach-aches."

Some people are talking about legal action to get compensation. But residents in the close-knit community sympathize with the owner of the warehouse, who saw his equity go up in pungent smoke. "He hasn't done anything that isn't done every day by all the farmers and supply houses," notes Gibson. Harnish talks about seeking compensation for her yard from the government, chemical companies or insurers but balks at going after Maple Leaf. "I know the owner of the building real well, and I couldn't do it." She says the warehouse has "been behind us for years. It's something you never think about, especially if you're brought up in a farming community." Robin Feldman says she's talked to a lawyer and is exploring her options. "I run a business out of my home. I weave handwoven clothing and lost production time... but I really felt the health of my family is more important."

Some residents are asking why large quantities of chemicals were stored in a wood-frame building in the middle of a village in the first place. Angrily, they say that Nova Scotia is far behind other provinces in environmental controls. But even where regulations are in place farmers and agricultural suppliers are notorious for disregarding safety. So says a project manager with Sanexen International, the Montreal-based company that cleaned up the Canning warehouse mess. "Even if there are regulations, I don't think the inspectors are really strict," says Richard Dufresne wryly. "If they were, there wouldn't be a retailer on the map. This could occur in any province, and this warehouse was no worse than any other I've seen in Canada."

Speculating on whether the fire has raised people's awareness of chemical hazards, Merritt Gibson says sadly, "I can't help but think that those people concerned now were concerned anyway. Those misusing the chemicals will continue to do so." He adds, "I don't think chemical companies should be sending tonnes and tonnes of these chemicals into communities and being oblivious as to where they go."

Within a month of the fire, the village, the river and residents' homes and yards were pronounced clean by health and environment officials. Maple Leaf and a national association of chemical manufacturers paid to clean the remnants of the warehouse of chemicals. But concern lingers on. In mid-summer, Robin Feldman looked across her yard to where the warehouse used to stand. In its place were 160 sealed drums containing the mopped-up chemicals, still awaiting shipment to a toxic waste site willing to take them. Shirley Harnish looked on, worried. "There's been a lot of vandalism around here," she said. "If somebody gets into those, we're back in the same position again."

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# Irving and gas leaks: now it's an issue on the Island

*Gasoline leaking into drinking water: the problem first came to attention in New Brunswick. Now it's happening in P.E.I., and again Irving Oil is under attack for its unco-operative attitudes*

by Jim Cluett

**T**he water tastes like oil...like oily gasoline," says Peter Timberlake. The water is from the well at his summer cottage in Carleton, P.E.I. "We bought the property to build a retirement home. It's spoiled now...worthless." Timberlake's contaminated well lies barely 300 feet from the former site of Irving Oil storage tanks. Environment officials have documented a series of leaks at the facility dating back more than 15 years.

For the Timberlakes and many others like them, new provincial regulations governing storage of petroleum products will arrive too late. For others, they can't come soon enough. In the last two years there's been a major gasoline spill in the province every month. Over 30,000 gallons of fuel are known to have leaked from Island filling stations or bulk storage facilities since 1984 — most of it from Irving installations — and authorities believe many more spills have gone unreported. In the last two years gasoline has ended up in wells at least eight times.

Corroded storage tanks have caused most of those leaks, and the province is about to force gas station owners and oil companies to replace them. Recent statistics indicate that out of about 700 underground tanks in use at service stations, more than half fail to meet the new provincial standards which require all tanks over 15 years old to be replaced. Officials estimate there may be as many as 2,000 underground tanks at farms, trucking firms and government installations that aren't even included in their records yet.

There are also above-ground tanks in some places — nearly all over 15 years old, some over 50 years old. In Montague, for instance, Irving's storage tanks, barely ten feet from the banks of the Montague River, have leaked twice in the last year. The tanks, installed some time before 1950, have created such a furor that Montague Mayor Richard Collins is demanding that the company remove them and build new ones somewhere else. "They're a danger to our water supply, they're a fire hazard and they're a danger to the shellfish in the river. We definitely want the tanks moved," says Collins. Gilbert Clements, the provincial minister responsible for the environment, is pressuring Irving to get them out.

"We're hoping it can be done in a

friendly manner," says Clements. But "if they don't move, the requirements that will be placed on them will be so stringent that it will be to their benefit to move." After the last spill, Irving welded a new bottom on one of the tanks, but P.E.I. and federal officials want a permanent solution.

Irving appears willing to co-operate in the Montague situation. To date Irving, which is the province's largest gasoline company with some 35 to 40 per cent of the service stations, has been notably unco-operative — both in New Brunswick (*Insight*, July 1986) and in P.E.I. Last December, when the company spilled nearly 15,000 gallons of gasoline in Charlottetown and told officials it was only 500, Tom McMillan, the federal minister of the environment, blasted Irving for being "careless and shoddy." How could "a highly professional company like Irving so grossly underestimate how much fuel it lost?" he asked. If the company wasn't merely careless, then it "chose to hide the truth from the government."

McMillan recently criticized Irving again for being the only one of Canada's ten major oil companies not to join the Petroleum Association for Conservation of the Canadian Environment. "They should join," said McMillan, "to

demonstrate their commitment to the welfare of a region that has been loyal to the company and to provide the kind of community leadership sorely lacking in Irving's record to date." Irving installations have accounted for half the 20 spills on the Island since 1984, and two-thirds of the 30,000 gallons spilled.

McMillan recently announced funding for a \$150,000 federal-provincial project in P.E.I., under which all storage tanks will be registered and training seminars on inventory control conducted for owners.

But new programs — and even new tanks — may not solve all the problems. A brand new fibreglass tank installed at a Texaco station in O'Leary barely a year ago was considered the ultimate in tank safety. However, it was either improperly manufactured or installed and it ruptured in March, spilling more than 4,000 gallons and contaminating at least one residential well.

Once oil or gasoline gets into the ground water supply it stays there for years. "If you check around Tignish," says provincial water specialist Don Jardine, "you'll find a number of homes where people still complain of bad taste from a spill there in the '60s." The same is true in O'Leary where 5,000 gallons spilled more than 20 years ago. When 31 wells were contaminated from an Esso spill in Kensington in 1977, the town simply decided to install a municipal water system.

The P.E.I. Retail Gasoline Dealers Association will co-operate with the new federal-provincial program. Dale Mader, executive director for the association, says it's the only way to save P.E.I.'s fragile water supply. "As an association we'd be crazy not to support the program," says Mader, "even though it's going to be quite expensive for some of our members."

Mader has produced a book to help station owners prevent damage in the event of leakage. The first step is detection. Operators are encouraged to record both pump and tank readings every day. It's practically impossible for a major leak to develop if a person is keeping daily inventory records, says Mader.

"Let's face it," says Don Jardine, "most people will only do what they have to do. If the regulations say they must replace tanks, they'll do it. Until then they'll go along with the cheapest solution."

This time the solution won't be cheap. Those owners required to replace tanks under the new regulations will have to spend an average of \$5,000 per tank. For gas station operators with several tanks, the price tag will approach \$20,000. About half the gas stations on the Island are owned by their operators; the other half are owned by the oil companies. "In the long run," says Jardine, "replacing tanks is really the cheapest. What price can you put on contaminated water?"



Mayor Collins says Irving must be pressured

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**"I Care" Quality Service Award Winners**

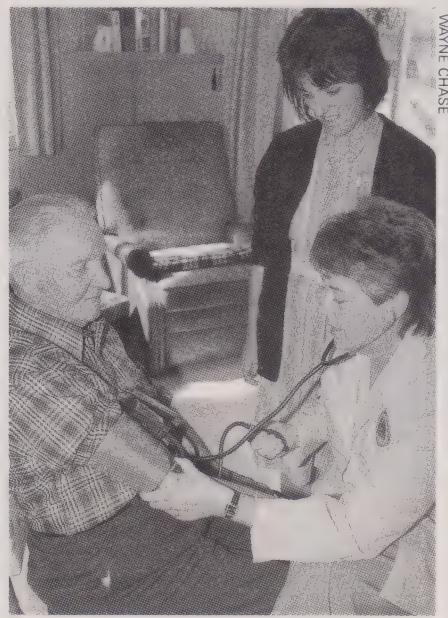
# A hospital without walls

*Treating patients at home may be the way of the future to cut health care costs. New Brunswick is the leader in Canada with its Extra-mural Hospital*

by Sue Calhoun

Ordon Hawkes, 77, of Riverview, near Moncton, is a diabetic with an irregular heartbeat that leaves him short of breath and unable to do anything strenuous. His doctor wants to treat his heart to change its rhythm, but first his blood has to be thinned out to prevent clotting, often a side-effect of the procedure. So every day Hawkes takes medication, and a nurse comes around to take a blood sample to send to the lab.

But Hawkes isn't in a regular hospital. He's a patient in New Brunswick's Extra-mural Hospital, the "hospital without walls" that some see as the leader in Canada in the search for a new and less costly health care system. Extra-mural is a five-year-old experiment that allows patients to leave hospital early, or to stay out altogether. Gordon Hawkes view: "It's a wonderful thing."



**Hawkes: the comfort of home**

The idea is to cut health care costs. The concept is not new — most provinces have some sort of home care program — but the services provided by New Brunswick's Extra-mural Hospital are much more extensive than anywhere else in Canada. The staff of 170 includes not only doctors and nurses, but also physiotherapists, inhalation therapists, respiratory therapists, occupational therapists and dieticians. Using mobile equipment, they work out of offices located in nine towns and cities across the province. They make rounds to

treat more than 800 patients a day, both short- and long-term cases. Eighty per cent of those patients would otherwise be in hospital, according to Extra-mural executive director Dr. Gordon Ferguson.

Ferguson was instrumental in launching the first extra-mural unit in Woodstock in 1981. He was medical director of insured services for the provincial department of health at the time, and a member of a committee set up to study the impact of an aging population on health care services.

Committee members felt that a service strictly for the elderly was not the best approach, however, considering the small population in the province. Ferguson had heard about an extra-mural hospital in Auckland, New Zealand, that treated not only seniors but short-term patients as well. After a trip there, he recommended a similar service to be established in New Brunswick.

Last year, Extra-mural had more than 5,300 admissions, operating with an annual budget of just under \$6 million. At \$23 per day, Extra-mural is only a fraction of the cost of a stay in the hospital, which averages \$250 per day.

But while health officials talk about cost savings, the patients who use Extra-mural talk about convenience, and about the pleasure of being able to stay at home, even though in need of medical treatment. "Time sure hangs heavy in the hospital," says Gordon Hawkes, who spent two weeks in Moncton Hospital before beginning his treatment at home. "I'd much rather be here," he says, from the comfort of his own lazy-boy chair in his small bungalow on the outskirts of town. Besides RNs, Hawkes is also visited by a dietician who checks to make sure he's eating properly.

Another Extra-mural patient is Joan French, 71, of Moncton who has had more than her share of experience with illness. Her husband Sam was in and out of hospital, and a patient of Extra-mural for three years before he died in April 1985. Mr. French suffered from a bad heart and poor circulation which eventually led to the amputation of one leg.

Extra-mural nurses taught Mrs. French how to dress her husband's stump, and care for him at home. "It was marvelous," she says. "Sam thought the girls (nurses) were great." Mrs. French has been an Extra-mural patient herself since last November, when she was released from Saint John Regional Hospital after treat-

ment for myeloma cancer. A nurse now comes twice a week to take blood samples.

"I certainly appreciated it (Extra-mural), more for Sam than myself, because he was a very sick man for a long time," she says. Mrs. French is particularly thankful because in the 1950s she spent eight years nursing her father at home, without help. The Victorian Order of Nurses "wouldn't come because we were outside the city then." He eventually died of cancer of the prostate. "I had one heck of a time," she says.

Another benefit of being an Extra-mural patient is that the cost of medical equipment and supplies is covered in the same way it would be if used in a regular hospital. Debbie Brun's daughter, Lindsay, was born with a facial birthmark so large it obstructed her breathing. The child spent her first six months in hospital, then was released to the care of her parents and Extra-mural.

She now has a tube in her neck which requires suctioning four times a day, and insertion of a new catheter each time, a procedure her parents were taught to do by Extra-mural nurses. The catheters cost up to \$70 every ten days, not to mention the cost of the pump. It's all paid for by the Extra-mural hospital.

New Brunswick's Extra-mural Hospital has attracted interest from health care specialists from across the continent. "We've had a lot of inquiries, and some visits," says Ferguson. The Verdun General Hospital in suburban Montreal has just started a similar program based on the one in New Brunswick. Earlier this year, Ferguson participated in an international conference on advanced programs in health policy organized by the Boston University Centre for Industry and Health Care. The invitation was extended following a visit by conference organizers to Moncton's extra-mural units (one French language, one English).

A team from Dalhousie University in Halifax, headed by Dr. Frank White and health economist Murray Brown, is now in the process of trying to get money from Health and Welfare Canada to do a long-term evaluation of the program. The Extra-mural Hospital would like to continue expanding to help deal with the chronic shortage of beds at conventional hospitals in New Brunswick. The 539-bed Moncton Hospital alone refers 100 patients a month to Extra-mural. "We like it very, very much because it permits us to make better use of our beds. We don't keep patients in as long," says medical director Dr. Ginette Gagné-Koch.

Ferguson says the short-term goal of Extra-mural is to enable active treatment hospitals to increase their turnover — to get more patients through the system more quickly without an increase in budget. In the long run, he says, the savings will come when it's no longer necessary to build new hospitals, or add new beds in existing ones.

# Dumping the snowmobile — Labrador's husky dog revival

*Husky dogs, the traditional form of winter transportation in Labrador, almost disappeared when snowmobiles arrived. Now they're making a comeback*

by Cathy White

**W**hen John Terriak was a small boy, he was attacked by a team of Labrador husky dogs. He remembers the dogs came at him to fight over a cookie he had carried out of his house in Nain, the northernmost community of Labrador. Terriak was rescued without injury but it was a close call. The incident didn't turn him off husky dogs. In fact today he is the proud owner of 16 dogs. And he says he wouldn't trade them for the most expensive snowmobile on the market.

Last winter Terriak used ten of his dogs for a 200-mile trek through northern Labrador in search of caribou. He brought along just enough seal meat to feed the dogs for the three days it took to catch up with the herd. After the hunt, both the dogs and their master feasted on caribou all the way home to Nain. Terriak says his dogs cost him nothing to feed, are reliable and they never break down.

John Terriak is one of a growing number of Labradorians, both native like himself, and non-native, who are turning to dog teams and away from snowmobiles as a regular form of winter transportation. Over the last five years, more than 20 teams have been formed in coastal Labrador towns. Not only are the dogs used for hunting, hauling wood and water, and even shopping and visiting, but every winter dog teams are flown in to Goose Bay for the annual Labrador Husky dog races. Sponsored by the Labrador Heritage Society, the races are a reminder of the husky's close cultural tie to the lifestyle of Labrador people.

Traditionally, there were hundreds of dog teams in Labrador as every Inuit family — and later some white settlers — had one. But husky dogs nearly died out in Labrador during the late 1960s and early '70s. Before the price of gasoline soared — it's very expensive in Labrador to begin with — people in coastal communities saw the snowmobile, which can travel up to 30 or 40 miles an hour, as a faster and more efficient method of transportation. By the mid '70s, most families had replaced the dogs with machines. But it wasn't long before people started to think twice about using expensive snowmobiles (about \$3,000 a piece at current prices — or over a third of the average Inuit family's annual income) for a Sunday after-

noon romp through the woods. While they are still in the minority, the people who have gone back to dog teams say they are saving a lot of money. But John Terriak says saving money wasn't the only reason he turned to dogs six years ago.

"I could never trust my snowmobile. It was always breaking down. And in the spring of the year when the snow is wet, you have an awful time getting a machine to haul a sled up a hill. But my dogs never let me down," says Terriak, who owns one of two teams in Nain. Further south, dog teams are becoming popular again in the white settler communities. The younger generation that came close to losing their skills with these dogs are re-learning old ways.



CATHY WHITE

**Labrador huskies: rowdy but reliable**

"They are no trouble to keep," says Terriak. He feeds his dogs char, cod and "anything else we have hanging around." During the summer months Terriak keeps his dogs on a small island just a 15-minute boat trip from Nain.

Labrador huskies don't make good pets and many an owner has been bitten. The dogs must be trained from a very young age. The dog with the most endurance and intelligence is usually selected as the lead dog when harnessed to the traces. The most aggressive and unruly dog is kept to the rear of the pack so it can be better controlled by the driver. Most people use eight to ten dogs in a team. For the sake of convenience, the dogs are kept close to home during the winter months and are always chained.

"They like to fight a lot," says Terriak. "Sometimes I have to stop what I'm doing and go out to settle them down." Do the neighbors complain? "No. People here are used to the dogs, especially the older people. They know enough to keep their children clear of them."

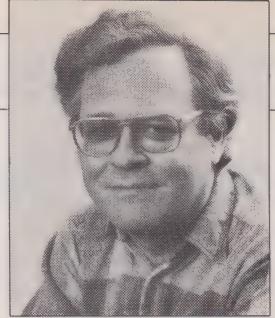
Most historical information about husky dogs has been passed on by word of mouth. The Labrador husky is neither a registered nor recognized breed of dog. It's part of the large family of northern dogs which includes Siberian huskies and samoyeds, and is said to be an offshoot of the Eskimo sled dog, an animal common in the Canadian north. John McGrath of Goose Bay has made a 14-year hobby of studying and breeding these dogs. As president of the Canadian Eskimo Dog Society he is working to establish a breeding program that will meet the criteria for registration under the Canadian Kennel Club. There's a popular myth that the Labrador husky is related to the wolf. "That's nonsense," says McGrath. "A typical husky dog weighs about 60 pounds, about half the weight of a wolf." He adds that "only one in ten" is too unruly to be trained and, again contrary to popular belief, huskies are unlikely to turn on their owners in a state of extreme hunger.

Over the past nine years McGrath has raised approximately 60 husky pups in pens in his backyard. Most of those were shipped to new owners in coastal Labrador as the demand for dogs increased. McGrath used to enjoy the Labrador Heritage Dog Races, but he has given up the sport. "Dogs are a lot of work and you want to be young and strong to handle them. All the same, they don't cost much if you have a regular supply of wild meat to feed them." He predicts that use of the husky dog will continue to increase although there's no question that it will ever entirely replace the snowmobile.

As the numbers increase, so may the problems that accompany the dogs. John Terriak remembers two children killed by dogs when he was a boy. In more recent years, roaming huskies have injured children and animals in Goose Bay. It's not hard to find people who still bear the scars of dog bites from the days when every family had its own team of huskies. "I remember the Mounties going on a rampage in Nain," says Terriak. "A lot of dogs were killed off any time someone was bitten." Despite the tragedies, many an old-timer can still recall stories of hunters lost in storms who never would have made it home but for their dogs. In the middle of a blinding snowstorm when a driver can't see his lead dog in front of him, a well-trained team will usually find its way.

Huskies are "rowdy animals and sometimes I have to hit them," says Terriak. "But when we are alone out in the country we're great friends. You're never lonely when you have your dogs with you."

# Losing a casual million on a yacht: an un-bluenosian bungle



*How the Nova Scotia government dropped \$1.2 million into the America's Cup sinkhole and called it a triumph*

**B**luenose II is the sacred cow of Nova Scotia. Anyone who criticizes her risks being bound, gagged and shipped to jail on Toronto Island, where sadistic guards drive prisoners insane by forcing them to hear old *Singalong Jubilee* versions of *Farewell to Nova Scotia*. Pressure to revere *Bluenose II* inspires the media to perform strange contortions. Only 50-odd people showed up on the Lunenburg waterfront to see her set sail for the west coast last December, but even though the relatives of the crew may well have numbered pretty close to 50, the Halifax *Chronicle-Herald* contrived to make this shabby turnout sound like a triumph:

"Despite cold winds blowing in from the sea, more than 50 people turned out to bid farewell to Capt. Don Barr, his crew and Nova Scotia's floating ambassador, *Bluenose II*, as the vessel sailed out of Lunenburg harbor Saturday on the first leg of her longest voyage — more than 18,000 nautical miles."

More than 50 people? Go on, you're kidding. Gee, what if the onshore winds had been *warm*? Why, I'll bet you that more than 57 people would have turned out. A veritable teeming multitude. Well, anyway, more *Bluenose*-lovers than you could fit into a one-room schoolhouse on Tancook Island, that's for sure.

How you set up the facts makes all the difference. Not only reporters but also politicians know how to arrange facts to make bad news sound like good news. This technique reminds me of the hilariously self-serving statement that John Buchanan's government issued last November: "The province of Nova Scotia has successfully launched a 24-year, \$150 million bond issue on the Canadian market..." *Successfully launched* makes borrowing sound like an achievement, rather than a burden on bluenose children, and in this case I was grateful to Robert Gordon of the Halifax *Mail-Star* for explaining what the press release really meant:

"With the latest launching, which carries an above-prime interest rate of 10.9 per cent, the province's unsecured debt climbs to more than \$3 billion. The total debt is more than \$6 billion. The two borrowings (the other was for \$125 million on the Swiss market) have shoved Nova Scotia's debt up more than a quarter of a billion dollars in the past month." With

successful launchings like these, who needs enemies?

Speaking of launchings, and convenient ways to view the embarrassing, there's the little matter of the way "Honest John" Buchanan chose to view the *True North* fiasco. True North Yachting Challenges Inc. was one of two syndicates that competed for the right to send the Canadian challenger to Perth, Australia, for next year's America's Cup yacht races. The head of the True North gang was Donald Green, a guy in his 50s from Hamilton, Ont. He's the boss of an outfit that sells \$100 million worth of auto parts a year; a self-described "flag-waving Canadian"; no mean yachtsman, and no mean talker.

What he talked the Buchanan government into doing was to sink — a superbly appropriate verb in this case — 1.2 million taxpayers' dollars into a campaign to send a blue-water racing machine, and its beefy, privileged crew, to yacht races Down Under. The inducements were these: first, the builder of both of the two aluminum hulls for the trials within the *True North* challenge would be Crockett McConnell Inc. of Bridgewater, N.S.; second, the club of record for whichever of the two *True North* yachts wound up in Australia would be the Royal Nova Scotia Yacht Squadron; and third, the publicity Nova Scotia would reap during the worldwide coverage of the America's Cup would be worth "ten times" the province's investment. That, at least, was the opinion of the unsinkable Donald Green, and Buchanan and his clever team replied, in effect, something like this: "Gosh, Mr. Green, do you suppose you could let Nova Scotia in on this if we could come up with one-and-a-quarter million? You could? Well, thanks. That's just wonderful. We wouldn't want some other province to beat us to the punch, would we?"

Now some people thought this decision bizarre, if not downright un-bluenosian. After all, the races among fishing schooners that made the first *Bluenose* famous came about because bluenosers recognized, almost 70 years ago, that contests for this same America's Cup were sissy. They were not for real sailors. They were for "yachtsmen" who couldn't take a breeze of wind, and probably ate quiche.

Moreover, bluenosers are traditionally a thrifty people, and the America's Cup is the most absurdly expensive of all in-

ternational sports contests. It's a battle of technology, design and secrecy. It's the arms race of the sporting world. The yachts cost millions each, and disappear from the limelight as fast as cut wildflowers die. So one couldn't help but wonder why the elected government of this thrifty people insisted on putting up more than a million bucks to help a rich guy from Hamilton get a yacht to Australia. Nova Scotia might have used the money to help handicapped bluenosers, to provide jobs for unemployed bluenosers, to improve what's left of life among old bluenosers, or even to make the bluenosers' pavilion at Expo 86 in Vancouver something to brag about.

Still, governments have a right to be daring, and I'd have forgiven Buchanan if he'd only had the grace to admit his mistake. When *Canada Two*, the yacht from the other Canadian syndicate, proved in crushingly decisive trials that *True North* was a lemon, when it was obvious that the Nova Scotia government had blown its people's money on a yacht that would never make it even to the America's Cup preliminary races, I was waiting for Buchanan to say, "I'm sorry, but we blew it. We thought we had a good shot at worldwide publicity for Nova Scotia, but we bet on the wrong horse."

Instead, he had the gall to boast that since the Royal Nova Scotia Yacht Squadron would remain the club of record for the Canadian challenger, then all his government had done was spend \$1,250,000 to get "\$10.2 million in free advertising."

That was codswallop.

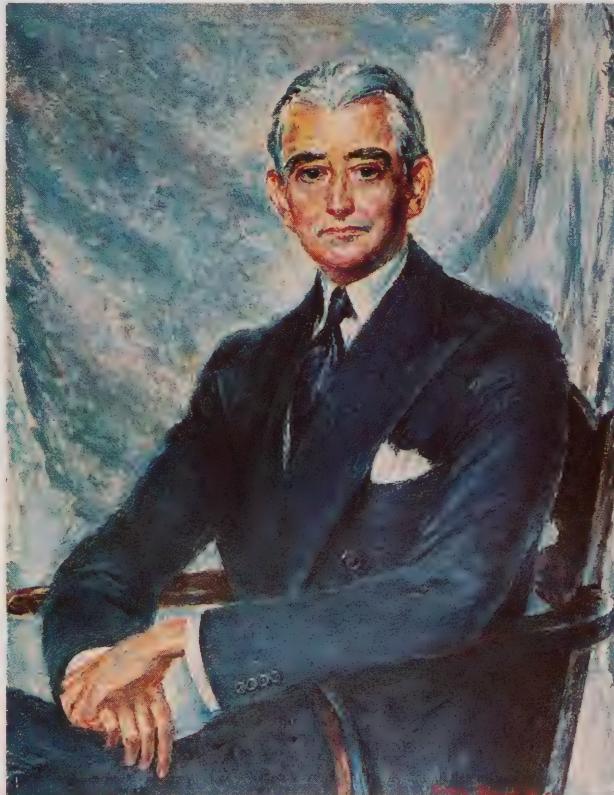
As *The New Yorker* wrote during the Watergate scandal, Richard Nixon "points to a swamp, and instructs us to see a rose garden." How did Buchanan come up with the figure \$10.2 million when, as the *Chronicle-Herald* rightly estimated, the *True North* adventure would earn "hardly a zloty's worth of favorable publicity"?

Well, he chimed, "Having the flag of Nova Scotia flying in Australia, and the Royal Nova Scotia Yacht Squadron as the club of record, is a pretty big plus for a little province like Nova Scotia." No, no, Honest John, you've got it all wrong. Dropping \$1.2 million into the America's Cup sinkhole was a pretty big *minus* for a little province like Nova Scotia; and your transparent attempt to paint bungling as shrewdness suggests you have little respect for the brains of bluenosers. How gullible do you think we are, anyway? ☐

# The ghosts of the Killams

*Snooping around the Bahamian hideaway of the mysterious Nova Scotian millionaire Izaak Walton Killam and his friends, the Duke and Duchess of Windsor...*

by Harry Bruce



Killam was tall, handsome and looked more like a violinist than a financier. Dorothy, petite and vivacious, wore spectacular jewelry



G. GEORGAKAKOS

While pampering myself at the mysterious and exclusive Graycliff Hotel and Restaurant of Nassau, the Bahamas, I discovered this very building had once belonged to the mysterious and exclusive Izaak Walton Killam of Yarmouth, N.S. Scarce anyone in Nassau today remembers either Killam or his blonde, bejewelled, American-born wife, Dorothy. But from the mid-'30s, when they bought Graycliff, until 1955, when his heart stopped for good at his salmon-fishing camp in Quebec, this elegant tropical mansion — built more than 250 years ago by a pirate named Graysmith who skippered a marauder named *Graywolf* — was the Killams' beloved winter home. Moreover, the widow Killam, as shrewd as an investor as she was dazzling as a hostess, continued to use Graycliff right down to her own death in 1965.

It was here, during the Second World War, that "Ike" and Dorothy Killam hobnobbed with their dear friends and close neighbors, the Duke and Duchess

of Windsor. The Duke was botching his job as governor of the Bahamas, but nevertheless he was the only former King of England on the block; and as long as he stayed sober, he was a good guy to play cards with. Card parties at the Killams were not to be missed. Beyond the high stone walls that enclosed the gardens of Graycliff, beyond the blazing bracts and blossoms of bougainvillea, hibiscus and frangipani, the pirate's old mansion stood in all its Georgian colonial glory, and inside, evening after evening, the Killams threw card parties that turned into banquets for Nassau's motley upper crust.

What passed for high society in Nassau included not only the Duke and Duchess but also a sprinkling of tax-dodgers and real estate hustlers from several nations; upper-middle-class British who wanted a safe place to spend their pounds while the Nazis blitzed London; and local fatcats who owed their wealth to bootlegging and drug-dealing. There were also some well-fixed anti-Semites, whose loyalty to the Allied cause

was doubtful. And there was Sir Harry Oakes, said to have represented everything objectionable in the *nouveau riche*. Oakes was the foul-mouthed Canadian whose discovery of gold in northern Ontario had earned him a reputation as "the richest baronet in the British Empire." On a stormy night in July 1943, someone bludgeoned him to death, and tried to burn his corpse. The Killams were not in Nassau that night. They stayed away from Graycliff during the suffocating heat of summer. That was a time for their servants to drain the swimming pool, and to scrub the guck off its walls under the vicious sun. The pool would be ready for the Killams when, in a few months, they'd flee yet another Montreal winter for yet another season in the sun at Graycliff. We may be sure, however, that early in '44, at the card parties in the elegant chamber the Killams called "The Spooling Gallery," gossip still spun round the question, "Who killed Harry Oakes?" Indeed, the speculation continues to this day. Killam was so rich, few doubted a



Graycliff, the Killams' elegant tropical mansion, was the scene of frequent parties for Nassau's motley upper crust

rumor that he planned to buy the Brooklyn *Dodgers* as a bauble to please his wife. He did not buy her the *Dodgers* but he did buy her everything else her heart desired, including not only Graycliff but also Grayleath. If Graycliff was a retreat from the winters of Montreal and Manhattan, Grayleath was a retreat from Graycliff. Only the extremely rich could indulge themselves in such fashion. Grayleath sat just across Nassau's harbor, a little back from the outer beach on Hog Island (now Paradise Island). Dorothy Killam had once been an ace swimmer, and it was mostly for her that Izaak installed the big pool at Graycliff, and the huge pool at Grayleath.

But how had Killam earned his pile? He was born into a family of merchants and shipowners in Yarmouth, N.S., in 1885, but inherited no wealth. Like so many of the financial wizards the Maritimes spawned, he had little formal education but much entrepreneurial drive. At 19, he went to work in Halifax as a salesman for Royal Securities, whose founder was Max Aitken (the future Lord Beaverbrook), himself a mere stripling of 25 at the time. When Aitken moved the headquarters for Royal Securities to Montreal in 1906, Killam went with him. When Aitken moved to England, Killam followed him as manager of the London office. When Aitken immersed himself in British politics and publishing, Killam bought his interest in Royal Securities and took control. "Royal Securities was me,"

Aitken had once said. Now, in 1919, Royal Securities was Killam.

"By 1929 he was 44," Douglas How wrote in his book, *A Very Private Person*, "and he had put together virtually all of that varied, far-flung realm on which he would stake his fortunes for the rest of his days." The "realm" employed thousands. It extended from the Atlantic to the Pacific and into the Caribbean and Latin America. The bulk of Killam's holdings lay in power companies and pulp-and-paper plants, but he also owned chunks of a newspaper, a film company and construction businesses. In Nova Scotia alone, a newspaper reported in 1929, "the mystery man of Canadian finance" had "substantial holdings in such important industries as the Nova Scotia Light and Power Company, Moirs Limited (chocolates), Acadia Sugar Refining Company, the Avon River Power Company and now the Mersey Paper Company."

Killam "was accepted as one of the big men of Canadian finance," How wrote, "even though few Canadians would have known him if they'd met him on the street." In 1948 *Fortune* magazine published speculation that he was "the richest man in Canada"; and in 1960, five years after his death, the *Ladies Home Journal* included Dorothy Killam in an article on "The Richest Women in The World."

But rich as the Killams were, it's unlikely they'd have shelled out \$21,000 for a bottle of wine. At their old Nassau home, in

the restaurant that now stretches to a gazebo in the garden, to an open verandah upstairs, and an enclosed porch downstairs, to the Killams' old dining room and the Killams' old library, and even to The Spooning Gallery — where Ike and Dorothy chatted over cards with the Duke and Duchess, and the others — in this contemporary hang-out for celebrities that claims to be "the only restaurant with a five-star rating in the Bahamas," the wine list is as big as a scrapbook, with padded covers of blue velvet, and inside those covers, among the thousands of wines offered, I found good old Number 703, a red Bordeaux with a price tag of \$21,000 (Canadian). It was a "Château Lafite Rothschild, Premier Cru, 1865."

In truth, you don't have to pay thousands for wine at Graycliff, though most of its bottles cost hundreds rather than tens. The list does include German whites at about \$25; and my waiter, who instantly sized me up as a tightwad, urged that I try a California Chardonnay at a mere \$40. Nor did even a flicker of contempt cross his amiable face when I insisted on house wine, at \$4 a glass. The hotel boasts that, in thick-walled cellars that may once have housed British soldiers and slaves, it now keeps on hand \$2 million worth of wines and spirits. A Miami magazine recently enthused, "The wine list . . . is superbly awesome," and that's typical of the gushing that Graycliff regularly inspires among food and travel writers.

"As in the past," the menu asserts, "Graycliff continues to cater to 'beautiful people' such as Caroline of Monaco, King Constantine of Greece, Prince Fahd of Saudi Arabia . . . Michael Caine, Paul Newman, Perry Como, Jacques Cousteau . . . Kenny Rogers, Burgess Meredith . . . Tony Curtis . . . Ringo Starr, the Bee Gees, Margaret Trudeau . . . Prince Saud, King Olav of Norway, Princess Anne of England . . ." And since last winter, Harry Bruce — one of the "beautiful people" from the province were Izaak Walton Killam was born.

The Graycliff put me up in one of their more graceful chambers, the Hibiscus room. It's close to the pool, boasts a bathroom that's bigger than entire bedrooms in some hotels, and costs \$200 a night for two, including fine breakfasts. The current management believes Killam had this room tacked on to the original building as part of an addition that includes The Pool Cottage (\$260 a night).

No sooner had I unpacked than I noticed a book on an antique table. It was *Black Wings, The Unbeatable Crow* by nature writer Joseph Wharton Lippincott, and I'd read it as a boy. I turned to the title page, and there, in a fine hand, was this greeting: "For Dorothy and Walton, with warm regard and happy memories. Joseph Wharton Lippincott. 1947." So Killam's friends called him "Walton," did they?

But Lippincott did not write detective stories. Killam's biographer Douglas How said, "His favorite books were detective stories, and he read them voraciously." So I left the Hibiscus room in search of mouldy books. It was mid-afternoon, the little hotel was empty, and conditions were perfect for snooping. The front doors were wide open, and a southern breeze flowed in the corridors. Sunlight filtered through huge leaves in the garden and dappled the floor in the



The Spooning Gallery is now a dining room



Some suites bathrooms bigger than most hotel rooms and cost about \$200 a night

dining rooms, and I could hear happy bantering among the best kitchen staff in all of the Bahamas. An old janitor hummed while he swept, and I poked around in the last bookcase in what had once been Walton's library.

I found *The Fearful Passage, An Inner Sanctum Mystery; Mr. and Mrs. North* by Frances and Richard Lockridge; *The Case of the Moth-Eaten Mink* by Erle Stanley Gardner; and a lot of spookier junk. Then Mary Jarret joined me. She was a black woman of a certain age. Her gait was careful, as though one of her hips was fragile, and she wore the same kind of white uniform she'd worn while working as a maid for the Killams; for Lady Eunice Oakes, widow of Sir Harry; for the Earl and Countess Dudley of Staffordshire; and sometimes, for the Duke and Duchess.

Dudley and the Duke, she explained, had been boyhood chums and remained "just like brothers." The Killams were close to both couples. The Duke's wife was from Pennsylvania, the Canadian millionaire's from Missouri. They enjoyed charming men over cards, a cocktail, dinner. As How wrote, "When the Duke and Duchess of Windsor were ensconced next door (to the Killams) they became fast friends, with gates between the two estates to handle the considerable traffic of their neighborliness."

And the Dudleys? Long after the Windsors left the Bahamas in 1945, Jarret says, the Killams and the Dudleys remained "dear friends"; and before Dorothy Killam died in 1965 she made sure the new owners of Graycliff would be the Dudleys. Most of the art and the homey, opulent furniture that's still at Graycliff belonged to them, and I wondered if there was anything left in the house at all from the Killam era, aside from rotting detective novels.

Jarret pointed at a metal animal holding the library door open. In the entrance hall — where diners from around the world now scrawl their approval of Graycliff cuisine in a leather-bound guestbook — stand two marble-topped tables, and a statuette of an ancient

Roman on a horse. These were the Killams' and so were the Oriental vases at one end of the living room, a couple of lamps, the mahogany table in the original dining room, and the brass lock, as big as a briefcase, on the front doors. In the Killams' time, servants polished that lock every morning.

In the Spooning Gallery, Jarret snapped to attention. She was imitating the butlers at the card parties of so long ago. The players had "little bells they'd tinkle to get those fellows hopping," and it was the butlers' duty to clean out ashtrays, and fetch drinks, cigars, cigarettes. The Killams served dinner between 9 and 10 p.m., often to as many as 30 guests. Once a week, or what? "Sometimes three times a week," Jarret smiled. "Sometimes three nights in a row." Dorothy might then go over to Grayleath for a change of pace, but she'd soon return to Graycliff for "parties, parties, parties."

In *The King Over The Water* (1981), British writer Michael Pye never mentions the Killams, but says harsh things about the well-heeled riff-raff with whom the Duke entangled himself in Nassau. The rich folks Mary Jarret remembers weren't like that at all. "This was a great house," she assures me, "a really fabulous home."

Killam was tall and slender. He had brown, owlish eyes, an aquiline nose, big ears, and long hair. He carried a yellow cane, and some thought he looked more like a violinist than a financier. He disliked making speeches, having his picture taken, using a phone. He did not give interviews and hated publicity. If it were not for his marriage, he'd have been a hermit, the most successful hermit in the history of Canadian business. "He was tall and handsome," Jarret said, "and he always wore a coconut straw hat." Like his wife, he "loved parties," but he also spent much time reading in his room.

Dorothy was petite, energetic, vivacious, a woman who wore spectacular jewelry and effortlessly attracted attention in any company. Her servants adored her. "She was a sweet soul," Jarret said. "She enjoyed her staff." The Killams kept about 18 servants at Graycliff, most of

## DISCOVERIES

them black.

Dorothy had something in common with Imelda Marcos. When she arrived at Graycliff from Montreal each winter, it took two buses and three or four automobiles just to cart her wardrobe in from the airport. Jarret's description of the greetings Dorothy used to get at Graycliff suggested the lady of the house had seen *Gone With The Wind* once too often. The entire staff, in uniform, lined up on West Hill Street, just outside the gate to Graycliff. Dorothy arrived, "and then there'd be hugs and kisses for each one . . . She wanted all her girls and boys out there." When she came to Glen Rolle, her favorite butler, she'd smile up and say, "Now, I want Rolle to lift me up."

Arthritis tortured the little widow. She walked with a cane, and sometimes gave in to a wheelchair. Almost until the end, however, she loved swimming. Jarret fondly recalled how the male servants would lift Dorothy up and carry her down to the pool, all of them laughing and bantering in the morning light.

But who remembers the Killams now? Some Canadians do know that the windfall the federal government reaped from duties on the estates of Izaak Walton Killam and Sir James Dunn led to the establishment of the Canada Council, and that ever since 1957 the council has been pumping millions into the intellectual stimulation of this country. Others know

that Dorothy, having parlayed the \$40 million that Walton left her into \$93 million in only ten years, gave money to worthy institutions all across Canada. Her gifts and bequests included \$8 million for the Izaak Walton Killam Hospital for Children in Halifax, and \$30 million for Dalhousie University. That was the biggest private donation to a university in Canadian history. But in Nassau the Killams remain in death what Walton insisted on being in life: unknown.

When Graycliff makes the newspapers these days, stories often mention the Dudleys but never the Killams. The Dudleys' ownership of Graycliff ended a dozen years ago, and the couple who've since turned the old place into an exquisite hostelry are Enrico Garzaroli from Milan and his wife, Anna Maria, from Venice.

When I was at Graycliff, Enrico was not. He was in trouble with the governments of both the Bahamas and Italy, and the Bahamas had exiled him. Mrs. Garzaroli, a woman who must surely be as charming as Dorothy Killam ever was, bravely soldiered on; and when I told her that the historical notes in Graycliff's menu had misspelled "Killam" as "Killiam," not once but three times, she looked prettily distressed.

Across the harbor, Club Med Paradise Island issues ludicrous lies about Dorothy Killam. Club Med owns Gray-

leath these days, and its guests frolic in the Olympic-sized pool that once relieved her arthritis. The *Bahamas Handbook and Businessman's Annual* (1986) says, "According to records of Club Méditerranée, Mrs. Killam survived seven wealthy husbands." That's codswallop. Killam was her only husband.

Club Med uses Grayleath "as an oceanfront, *de luxe* restaurant and dormitory for employees," and if you can believe Dorothy had seven husbands you can also believe that her ghost haunts the property. In 1985, staff supposedly swore "they saw an apparition about to enter the late Mrs. Killam's library, now a video room, often used for watching sports events. Mrs. Killam would have enjoyed the room, for she was an avid sports fan."

Not long after that report, more tangible spirits arrived on what had once been Killam property. For it was Graycliff that Canada chose as the place for Prime Minister Brian Mulroney to throw a lavish lunch for the Commonwealth heads of government in the Caribbean. None of the publicity that flowed from that historic feast gave any indication that Mulroney, or anyone in his entourage, had the faintest idea that once upon a time a brooding bluenoser named Killam had owned the whole joint, and that every winter for an entire generation his wife had royally entertained rich folks in these very rooms.



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# SPECIAL REPORT



PHOTOS BY MICHAEL CREAGEN

Anderson at the IWK: "The cases are horrendous" and explaining abuse is not easy

## The struggle to come to grips with child abuse

*It took a long time for society even to admit that it exists; now that it has, the number of reported child abuse cases is rising alarmingly. Why, and what's being done about it?*

by Valerie Mansour  
**D**uring his 17 years as a physician at the Izaak Walton Killam Hospital for Children in Halifax, Dr. John Anderson has seen almost 400 cases of child abuse. Ask him to describe a "typical" case and he can't. Ask him for an example and he has many. He tells the story of a five-year-old boy who arrived at the hospital with his head bumped so badly that his eyes were totally bruised and swollen shut. His mother said he fell down the stairs but the child had a different explanation. "Mike kicked me in the head," he said. Mike, the mother's live-in lover, physically abused the young boy and sexually abused his older sister. "The cases are horrendous and the

numbers are skyrocketing," says Anderson. "Years ago people didn't want to believe child abuse existed. Now the public is beginning to accept there is a significant problem."

In Nova Scotia alone 237 cases of child abuse were recorded in 1985, up from 31 in 1980. P.E.I., New Brunswick and Newfoundland all have had dramatic increases in the number of child abuse reports and across the country the pattern is the same. Experts believe for every case reported at least two others go unreported.

Abuse comes in many forms: physical, emotional, verbal and sexual and most often the abuser is someone the child knows. Says John Anderson, "Ten years ago, with the Block Parent pro-

gram, we were saying, 'Isn't that wonderful... if a stranger jumps out of a bush at our children, they'll be safe.' But 80 per cent of child abuse happens by a member of the same family or someone in a position of trust like a scoutmaster or teacher."

According to a 1984 federal-provincial report entitled *Child Abuse and Neglect in Nova Scotia*, fathers were responsible in 72 per cent of abuse cases while mothers were more often guilty of neglect. In many instances the woman is physically abused by her partner who is also sexually abusing the child. Reports of sexual abuse have soared in recent years and now top the list of mistreatment. According to recent figures compiled for the P.E.I. Child Welfare Association on sexual offences against children, police investigated 101 cases of sexual abuse in P.E.I. between 1983 and 1985. "We're not Anne of Green Gables land," says Lyle Brehaut who works at the P.E.I. Rape and Sexual Assault Centre. "I love the Island dearly but it's just as bad as everywhere else."

Brehaut says she now hears from 50-year-old women who were abused as children and had never talked about it. "Child abuse is not a taboo, but it's a taboo to talk about it. Most is covered

# SPECIAL REPORT

up in one way or another."

"It's not like a deep cut that you stitch and it heals and that's the end of it," adds John Anderson. "It's far more complex, with weeks and months of therapy."

IWK social worker Mona Bordage works with children traumatized by sexual abuse. "They have a lot of fear and a lot of frustration and anger. What is there in life if your parents have made this mistake? It's a betrayal of trust." Bordage has a 10-week program for girls aged 12 to 15. "It's good for them to talk to other kids who have had similar experiences. It builds their self-esteem and they don't feel there is something inherently wrong with them." Part of her program is to prepare the children to be trial witnesses, a traumatic experience for most. Bordage says she goes to court at least once a week.

There's no proof the actual numbers of cases have increased, but public awareness definitely has. The brutal 1982 death of four-year-old Teddy Machielsen in Antigonish shocked the public, and almost each year there's at least one equally sensational case to heighten that horror and concern. In June, a 22-year-old Halifax woman and her 21-year-old boyfriend were charged with the death of her two-year-old son.

Provincial governments have had advertising blitzes to inform people that it's against the law to withhold information about child abuse. And now there are safety awareness programs in schools.

But at the same time that people are being encouraged to report child abuse, government funding has not increased. The Children's Aid Society in Halifax has had to deal with a 140 per cent increase in cases in just two years while facilities and resources have not kept up at the same pace. Most professionals agree abusive situations can often be averted by counselling, financial assistance and housing improvements. "There just aren't enough resources," says Mona Bordage. "Why do we spend more money on military and roads than on families?"

Bordage feels, however, that despite the problems, some abuse is being prevented. "People are more ready to accept that they need help. All people make mistakes, because of a social pattern or anger or stress." She says most abusers are not psychopaths or deviants. "It's hard to look at them and say they're human beings. People can't comprehend how anyone can do that."

Explaining abuse is not easy. According to a Nova Scotia report, physical abuse is not an extension of corporal punishment. "It results from a number of factors in a society in which physical violence is seen as a legitimate way of resolving disputes." Many believe pornography encourages sexual abuse of children. Adds Bordage: "There is still the whole belief

of women as sexual objects and children are the extension of that."

Ken Belanger of Halifax counsels male sexual abusers "from the unemployed to well-established business executives." Belanger says 60 to 70 per cent of the men involved in abuse were subjects of victimization in their own childhoods. In his therapy sessions Belanger focuses on historical ways of acting. "There are always patterns," he says. "Often they have responded in an automatic fashion because that's the way they've responded all their lives."

Belanger says despite general beliefs to the contrary, men are happy to be able to reach out for help. "Men will say they were really glad when she finally told somebody because they wanted it to stop and didn't know how." Belanger says abuse is often a way of meeting needs. "They don't know how to do it on an

adult level, so emotional needs get met by turning on the powerless."

Abusers come from a wide variety of social backgrounds, although higher income people are less likely to be reported. Their lives are simply more private. "They don't go to social services offices or clinics," says Marilyn Peers of the Nova Scotian Children's Aid Society. "And higher income people don't live in crowded apartment buildings where it's more visible." John Anderson says there are still a number of professionals who will protect their patients, often to avoid time-consuming hassles resulting from court cases.

Anderson says he knows abuse goes on at all levels of society, but he doesn't think physical abuse occurs as much in middle and upper income families. "The reason I say that is because physical abuse ending in death and injury can't be hidden — we'd know about it. But I don't think we have



Mona Bordage counsels sexually abused children. Their drawings are a form of therapy

a handle on sexual abuse at all."

Anderson says although it's hard to stereotype the whole situation, he believes abuse happens less often in rural areas where there are relatives and friends who can protect the family in a time of crisis. "Families in communities like North Preston (a high-unemployment village east of Halifax) aren't likely abusers because they have extended families. Put them in north end Halifax in unsatisfactory housing and the chance of abuse increases."

Dealing with family stress before it results in child abuse is the focus of numerous groups across the country. In Fredericton, volunteers at "Parents Anonymous" operate a stress line. "We might get a call from someone who simply is lonely or someone with a bleeding child on the floor beside them," says Janet, a stress line volunteer and former abuser. "Our stats have gone nuts in the last few years," she says. "It's incredible that we're seeing this amount of people who are saying they have to go outside the family for support." About ten parents, almost always women, meet weekly to discuss the stress they suffer. "The parents group is quite unique," Janet says. "As soon as they walk in they can talk about the most horrible parts of themselves."

"Not knowing how to parent is common," says Marla Gotfried, director of a parent support agency in Halifax. "If they don't have good coping skills it's hard." Gotfried says from 1982 to 1985 their calls doubled and she expects them to increase another 30 to 40 per cent this year. She says it's a good sign people are calling to discuss stressful situations.

The agency's field staff of six people visit with families from six months to three years. Visits are once a week to provide support, someone to talk to, advice, budgeting and nutritional skills — "anything that affects their lives." Gotfried says they have 35 families on the waiting list; some have been there up to four months.

Gotfried says there are higher stress levels in winter. "In the summer the grocery bills are lower, the heat bill is lower, the weather is better and the children can play outside. June was our worst month ever because it rained all the time."

"There will always be some kinds of problems," says Mona Bordage. "We just hope the strength is there for people to say, 'Okay, I can't get help in the family but there are places in the community to find help.'"

"There's a downside and an upside to all this," says John Anderson. "You see tragic outcomes such as death," he says, or families trying — and failing — to improve their parenting skills, and losing their children to family services. "But other families will take courses, go into rehabilitation programs. In the end these families will be reunited with their children and be strong. But right now that's not as common as the downside."

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# A desperate competition to please the fickle consumer

*Suddenly, the consumer wants different, even exotic foods. Farmers are scrambling to keep up*

by Valerie Wilson

**S**ummer savory, coriander, basil, kale, white endive, grapes and asparagus are not normally associated with farming in Atlantic Canada. Yet in some ways they may represent it more accurately than potatoes and dairy cows. For these formerly exotic vegetables and herbs are the leading edge of what might be called the new agriculture: the turn towards specialty products and new farming methods in a sometimes desperate bid to survive.

Only a few short years ago, Maritime farmers were still being faulted for their stodgy, unaggressive ways. They would, it was typically said, grow potatoes and store them in a shed and hope someone came along to buy them. This was perhaps a caricature, but if it was ever true it's not true now. Competition is so stiff that some specialty farmers would not discuss their operations at all for fear of giving away vital secrets.

Specialty farming is high risk and a "tricky business which demands mastering Maritime climatic conditions and the ability to have shipments of fresh produce ready for market every week," says Jan Punt, a grower of white endives at Carroll's Corner, N.S., north of Halifax. Punt used to grow a variety of crops but says he was always interested in white endives — a plant of the chicory family the leaves of which are used in salads or braised and cooked — and brussels sprouts.

"I tried different methods of growing these vegetables over the years, but after a trip to Holland last year I set up a hydroponic endive operation," says Punt. "No one else is doing it, and we're selling fresh supplies weekly to markets in Nova Scotia, New Brunswick and Prince Edward Island. The project was very costly to set up but demand is really good." Punt's six acres of endive are seeded in late May. The plants are harvested in September, October and November and nurtured to maturity in hydroponic trays, in which the roots are immersed in water enriched with nutrients. "Temperature control during this time must be

precise," he says, "as endive is very susceptible to damage from hot or cold extremes."

Punt grows six varieties of brussels sprouts, which have also proved popular with consumers. But along with his success in marketing these specialty items, Punt has become more than a little sensitive to competition. He says the future of vegetable growers like himself depends

on a marketing system "to eliminate competition between farmers because there's going to be a time when we won't be able to survive as individuals."

The impetus to find new markets for new products is driven by changes in the consumer market. Atlantic Canadians are no longer unvarying eaters of meat and potatoes. Changes have come with the modern movement of people and infor-



**Jan Punt foresees a time when farmers won't be able to survive as individuals**

mation. The popularity of foods from other lands — Chinese food, pizza, Lebanese food, and others — has in particular created a need for specialty ingredients, as has the increasing number of gourmet restaurants.

Gourmet cooking, in restaurants and at home, seems to be the reason for the success of John Carter's Mount Scio savory farm at Mt. Pearl, Nfld., just outside St. John's. Carter cultivates, dries and packages summer savory, sage, basil, coriander, rosemary, tarragon and oregano. "We sell to Sobey's, IGA, Dominion, Best for Less and Capitol stores all over the Atlantic provinces," says Carter. "Our farm was originally bought by my grandmother as a refuge for her children during the diphtheria epidemic of the 1890s. The family kept a few horses and cows, and grew vegetables, hay and a few herbs." Carter says he started specializing in savory a few years ago, and while it's still his major crop, he's recently started packaging mixed seasonings, and is "expecting a new basil and tarragon mixture to do well."

Summer savory has actually been grown for decades in the gardens of Great Tancook Island off Chester, N.S., where it's a cottage industry almost as well known as the island's sauerkraut. However, most of this production, by about a dozen

families, is for use as an ingredient in puddings and sausages and other meats — although some has traditionally been sold on the consumer market.

Increasingly, local grapes are being grown for wine-making. Some farmers make yogurt. Others grow mushrooms, artichokes, Chinese cabbage and vegetables that only a decade or two ago, were totally foreign to the East Coast diet. Moreover, the trend is not just a matter of a few individuals, but affects processing as well. The Pope family of Sussex, N.B., for example, have a huge operation that includes three family farms, 30 employees, a new 7,000-square-foot processing plant for various vegetables plus a 3,000-square-foot building exclusively for making coleslaw. Their Belleisle Farm brand name labels are found on an astonishing variety of vegetables. "We even make frozen Chinese food," says Peter Pope, who handles administration, sales and advertising, "right down to the egg roll sauce."

The Popes also have, among other things, a water-chilling system for corn, to keep it fresh for up to a week. But although the public is more receptive to new foods, and even seeks them out, it's still tough to please, says Peter Pope. "White corn is really the sweetest," he says, "but everyone wants bright yellow.

We tried a bi-color five years ago but it just didn't sell. People are pretty picky."

Apple producers — who are making very little money with their trees because of oversupply and low apple prices — are also struggling with the consumer. New apples have come to dominate the "premium" part of the market — but they're not from here. They're Granny Smiths from the southern hemisphere and Red Delicious from British Columbia — well-promoted fruit whose distinctive tastes benefit from longer growing seasons. These varieties don't grow well here, and producers are faced with either trying to grow new varieties in competition — and it takes a long time to grow an apple tree — or trying to grow the standard varieties more cheaply and enhancing their appeal in the marketplace. So far they're doing the latter — improving packaging and even waxing apples to give them greater appeal (the B.C. apples are waxed). "Quite a lot of investment is going into equipment to do these things," says Peter Rideout of the Nova Scotia agriculture department's marketing branch. Meanwhile the Kentville research station of Agriculture Canada continues the search for new varieties that might conceivably tickle the consumer's fickle fancy.

The changes in consumer preferences go deeper than specialty items, affecting



**John Carter transformed a family farm into a specialty operation for growing herbs**

ROB JOHNSON



**Peter Pope administers a huge family enterprise that has modern facilities for storage and food processing**

processing of the traditional staples. Even the humble potato isn't merely boiled and mashed any more. There's a big move in North America towards frozen foods. The average family is eating frozen french fries by the hundreds of pounds a year. David Walker of New Annan, P.E.I., speaking for a co-operative group of potato farmers who sell to the Cavendish Farms plant in Cavendish, says the fresh potato market is saturated and "shipping to Cavendish is one way of moving a product which has fallen on tough times over the past few years." Joining co-operatives, negotiating prices in advance with corporate buyers and producing specialty items are just different responses to changes in the consumer market and the resulting increase in competition, says Allan Sorflaten, a marketing officer for Agriculture Canada in Nova Scotia.

A spokesman for Cavendish Farms says that "competition in the frozen food business is so tough that we can't afford to discuss either our plant operations or our plans for new products."

Robyn Warren Jr., of Belleisle, N.S., says "it's becoming more and more difficult to find something you don't lose money on in the farming business. We used to keep 250 head of beef cattle, but the 36 animals we have now won't be replaced when they go to market." He was getting \$1.31 a pound for beef ten years ago, but when prices fell to \$1.10 "we started looking for something else." Warren and his father turned over 250 acres of their rich marshland to evening primroses in 1984 under contract to

Efamol Research Incorporated. Primrose flowers bear fine, coffee grain-like seeds which, when pressed, yield oil rich in a substance called GLA. Efamol sells GLA as a nutritional supplement from its plants in Kentville and Guildford, England. GLA is also marketed to 25 countries as a treatment for atopic eczema, a skin condition which affects babies and re-occurs later in life.

Expecting \$2 a pound for their primrose seeds this fall, Warren says "we're more than pleased with the project." He admits "moving to an untried crop was risky, but compared to what we were getting on our beef, profits on primroses made the move worthwhile. Farmers have to take chances these days," Warren says. "Farm values are inflated and we're all being squeezed by trying to pay 1978 mortgages with returns on 1980 products. We plan to stick with primroses if we get another contract with Efamol, but we might consider beef farming again if the picture gets brighter."

Livestock farming has also been subjected to consumer pressures — the trend is towards lean meat — which has led to a scramble to supply it. The more aggressive farmers have been going after new breeds — primarily Simmental and Limousin — which are "bigger, thicker animals," says Heather Jones, editor of the Yarmouth-based regional farm magazine *Farm Focus*, and "which all of a sudden are giving competition to the old English breeds which have been standard here — Angus, Shorthorn, Hereford."

Mike Horsnell and his wife, Karen,

have put their hard-earned dollars into Limousin purebreds. The two, of Aylesford, N.S., were so interested in Limousin that four years ago, they spent their honeymoon looking at breeding stock in Alberta. "We wanted the most efficient breed in terms of production," says Karen. "We made up a scoresheet beforehand and started looking for the best all-round breed, trying to get something of every quality. The more we looked, the more we were convinced Limousin was the breed of the future."

In nearby Grafton, John Arnold and his father operate Scotian Valley Farms and they too have decided to go Limousin. The breed is named after the Limousin mountain range in south central France where the cattle foraged on sparse grass. "They're efficient feed converters and use less feed to get more meat than some of the other exotic breeds," says Arnold. "Limousins are known as the 'carcass breed,'" he says. "They have the highest muscle to bone ratio of any breed — small but strong bones. The maximum dressed weight average is between 575 and 600 pounds when they're 15 or 16 months old. The meat is very lean and the future beef industry depends on the trend towards leanness in consumer demand."

Karen Horsnell adds that "if you're in the beef business to make money you have to keep looking for ways to improve. Production costs are higher all the time, returns are lower, and beef consumption is dropping because of too much bad publicity."

The pursuit of advantage in the



## Sheldon Neil's success in growing cattle forage extends the grazing season and greatly reduces costs

livestock business has led many farmers to grow new grains and forages (plants used as feed for grazing animals). In fact, growing grain — for both human and animal consumption — and new forages in bulk is one of the great changes in Maritime agriculture over the past 15 years. It was assumed for a long time that grain could only come from the Prairies.

Sheldon Neill of Milton, P.E.I., for example, plants rapeseed and kale — plants of the cabbage family which have various uses, including forage. These plants are winter hardy and have allowed him to extend his grazing season into December. Last winter the cattle stayed out until January, although "that's pushing it a bit," he says. "Crops deteriorate after January when frost leaches out plant nutrients." He combined these forages with a system of "strip-grazing" — moving his 70 cattle to a different strip every day through the use of movable electric fences.

The more productive forage plants and the extended grazing season have helped him cut costs substantially. Although setting up the operation cost him about \$50 an acre "we're realizing at least twice the pounds of beef per acre we were getting before." His success won him provincial recognition this year from the P.E.I. Cattlemen's Association, and encouraged four more Island farmers to give the system a try.

Whether through the production of leaner, cheaper beef or specialty vegetables, trying to please the public is no easy task. Ken Hunter, marketing services officer with Agriculture Canada in Ottawa,

says "We wish we had a crystal ball to predict the next ten years." He says it's not necessarily the farmer who senses what products are in demand, but the processors who see what's most popular before going to the farmer. "The present trend is towards more nutrition, less calories and leaner beef, but it takes a long time to turn the industry around."

Hunter says the producer also has a marketing role. "This isn't easy," he cautions. "Production takes time and money." Some farmers are able to identify specific consumer preferences, he says, "but they have to be willing to put dollars into developing products to suit that need." Some farmers do that. Some have gone farther — working out an agreement with a manufacturer in which the farmer grows the raw product and the manufacturer develops the finished item ready for market. Hunter notes the growing importance of farmers markets and roadside stands — "the only direct links the producer has with the consumer." On the whole, however, innovation seems to be the key, and farmers realize they must have something special to offer, "be it superior quality or less expensive items."

And according to Robert Stark, head of the food processing section of the Kentville research station, some big adjustments can be expected in the future. "The old canning industry is on the decline," he says. "Canning used to be the only alternative to pickled, salted or dried food. Freezing offered a more recent way of keeping our food fresh, but even this concept is about to be replaced by 'chilled food.'" The chilled food idea is

spreading rapidly in Europe, where home freezers aren't common. These foods are expensive and have a short shelf life of four or five days, but the quality is better and the time-saving factor is popular. "Chilled food will catch on in North America, but whether the consumer goes for it right away or not is a gamble," says Stark.

He says there's also a new trend towards lower levels of preservatives in foods as well as a move back into high butterfat. "Consumers are going from the cheap to the expensive," he says, "and deciding that if they're going to spoil themselves they might as well pig out on items like rich ice cream. They're also getting fussier as food gets more expensive, but new ideas in marketing are offering them a wider selection of items to choose from."

Heather Jones says "as diligently as they work, it's getting tougher and tougher for the average farmer to make a fair return on his product. Farmers are humiliated at the thought of bankruptcy. They battle mother nature, fickle markets and ever increasing production costs. Yet all the while, middlemen and others employed as a result of the farmers' work get a paycheque every two weeks." All this amounts to "a real crisis in agriculture. All the years when farmers were encouraged by government to expand have caught up with them."

Farming, says Jones, "is fast becoming the survival of the fittest." Among the fittest are those who are successful at growing and selling specialty plants and those who find new ways to cut their costs.



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## THEATRE



"Codpeople" (l. to r.) Cathy Jones, Mary Walsh, Tommy Sexton, Andy Jones and Greg Malone entice audiences to laugh at themselves

# Masters of comic tyranny

*Codco, Newfoundland's off-the-wall comedy troupe, has turned the sharp side of Newfoundland humor into a national and even international commodity. Audiences love Codco — even when they don't understand the language*

by Margaret Macpherson

**O**ut of London came Monty Python . . . out of New York came *Saturday Night Live* . . . *S.C.T.V.* came out of Toronto. Maybe it moves around the world — a little cup of comedy that is passed from mantelpiece to mantelpiece. Maybe our turn is coming," Greg Malone stretches and yawns; it's been a long day of rehearsals. His words, spoken with apparent nonchalance, reflect his fondest dream — that the little cup of comedy will some day rest on a Newfoundland mantel.

Greg Malone is part of Codco, a comedy troupe from St. John's with a reputation for irreverent, off-the-wall humor. Codco springs from a culture that has, for years, turned to wit and laughter as a defence against outside forces. St. John's is not yet recognized as "the centre for comedy in North America," as a member of Codco once predicted, but with

the help of an upcoming national TV series, the city may soon be well-known as the home of five comedians billed as Codco.

When the "codpeople" — Malone, Mary Walsh, Tommy Sexton and the sister-brother team of Cathy and Andy Jones — were first approached with the television proposal, they reacted with trepidation. Codco is a live theatre company. Audience feedback has helped generate the group's repertoire. On stage, as the players feed on each other's energy and on the crowd's response, tightly rehearsed sketches come off as spontaneous banter. Television introduces a totally different setup. Malone points to another potential problem with TV. "The more money you get from outside sources the less control you have," he says. "You get to where you have achieved the high-tech production and you lose the soul of it."

If Codco has one thing for certain, it's soul. Since the troupe's 1973 debut, with a revue called *Cod on a Stick*, the performers have toured Canada and the U.S. enticing audiences to laugh at the funniest subject going — themselves.

The original seven Codco players are all from Newfoundland. Two members — Dyan Olsen and Bob Joy — left in 1976 to pursue theatre careers in other parts of the continent. Olsen is now in Western Canada and Joy made it to Broadway and has also appeared in films including *Atlantic City* and, with Madonna, in *Desperately Seeking Susan*. The remaining five players also split up in '76; they went on to do individual shows but retained the Codco banner and continued to work together on some productions. Last year, the five reunited for the *Codco Revival Show* — the best sketches from the past dozen years of individual and group performances.

Michael Donovan, a producer with Salter Street Films in Halifax, is one of the troupe's many fans. Salter Street Films, with three feature length movies of international distribution under its

## THEATRE

belt, will produce the Codco TV series in conjunction with CBC. Donovan will undertake the delicate task of moulding spontaneous material into a controlled format for television. Moreover, he'll be working with Codco to bring the troupe's bizarre, no-holds-barred humor to a national TV audience.

The series, tentatively scheduled to be aired in 1987, will consist of six late night, half-hour episodes of stand-up comedy and sketches. If it succeeds, says Donovan, more episodes may follow. "Comedy works when it has an edge," he says, "when it is dangerous. It works when it takes chances and it often offends. Codco," he continues, "is rooted in a particular culture and cultural context that makes its comedy strong, vital and valid both inside and outside Newfoundland."

The Codco actors are masters of comic tyranny — any subject, no matter how sensitive, is in for a going-over, a veritable on-stage thrashing. The inevitable mirth of a situation is allowed to brew, and brew some more, until it eventually boils over.

*What do you want to see the harbor for, anyway?*, produced by Codco a number of years ago in collaboration with the St. John's Community Planning Association, was a satirical and savage sketch about an urban renewal project to change the face of St. John's. It portrayed greedy landlords, and dispossessed poor people collecting friendliness vouchers from an influx of wealthy tourists.

Cathy Jones, 30, the youngest member of Codco, shakes her head emphatically in recollection. "We were representing snobs who were really glad to have made the plan about the harbor development," she says. "They didn't give a damn about the people who were being torn out of their homes downtown and thrown off by the mall into these little fudge brownie houses." A review in the St. John's *Evening Telegraph* called the sketch "a political act, almost a revolutionary one..."

The comedy touched a universal chord. "We showed a video tape of that show in Vancouver for one of their community development programs," notes Malone. "They were really turned on by it."

Codco has grown and changed since its debut performance in Toronto 13 years ago. At that time the players, seven eager young actors, pooled their unemployment insurance resources to put together a show that would reflect their "homeland." The seven comedians wrote and performed *Cod on a Stick* to debunk some mainland myths about Newfoundland and Newfoundlanders. "Back then," explains Cathy Jones, "we were trying to reflect the image that other people might have of us... like we were all fishermen or something. But now I don't think that's the only thing to be hitting on."

Codco players have been tackling new subjects in the past few years. "We've all grown up a lot since the early days of Codco," says Tommy Sexton. "Andy's done

a one-man show, Greg and I have done a two-man show, Mary's directed all these different shows and been theatre director at the Resource Centre for the Arts (an artist-run theatre and gallery in downtown St. John's) and Cathy just finished a one-woman show."

Perhaps the most radical departure from old Codco clowning is *A Wedding in Texas*, written and performed by Cathy Jones, with characters including a lonely outport lesbian, an American talk show host and a singer, Anamita Muskaria, from Sicily-Greece-Peru. *Wedding*, with its international cast of personalities, attests to Jones' unwillingness to limit herself to strictly regional humor. "It doesn't matter about Newfies or countries or anything like that," she insists. "I just think people, and caricatures of people and really precise portrayals of people — people acting the way they act towards people they love and hate and live with — that's what makes good stuff."

Cathy's brother Andy Jones is another Codco member who has broadened his creative horizons. He played the title role in the recently released feature film *The Adventures of Faustus Bidgood*, written by his brother Michael Jones and produced by the Newfoundland film co-op, NIFCO. The movie, says Andy Jones, "is about a clerk at the department of education in St. John's who has reason to believe he is destined for greatness. This idea comes through an old family book that predicts that a child shall be born in his family who will be the savior of the people of Newfoundland." Jones grins. He was joined on the film by former Codco player Bob Joy, who ventured home to Newfoundland to appear in *Bidgood* and write the music for it. Jones says that working on the film has distanced him from Codco. He adds that working separately has been inspiring for each of the Codco players, and has helped the troupe find new directions. "You can't help but change because your impulses change," he says. "No matter how reticent people are to change, it's just insidious that it happens. Changes can be very positive."

The revival of a controversial sketch, *Morton, the Dying Child Molester*, exemplifies the changes in Codco's outlook which have inevitably occurred over the years. Around Greg Malone's kitchen table, during the planning of their 1985 revival show, the actors questioned just how far their commitment to comedy should go. The sketch itself focused on poking fun at institutions, with Morton admitted to the pediatrics ward due to hospital overcrowding. But, explains Malone, referring to the sensitive nature of the subject, "we've gotten a little older now and some of us have kids. We started thinking that we should have some kind of prelude... to put the sketch in perspective."

Although they didn't include one in the end, the discussion represented a cer-

tain "coming of age" which has recently typified Codco as a whole. *Morton*, and the rest of the *Codco Revival Show*, was a hit with theatre audiences, who said that it displayed the troupe's ability to adapt to changes and provide strong comedy with polish and punch. The old Codco magic hasn't waned.

Codco stays away from performing what Cathy Jones disdainfully calls the "good old Newfie characters." However, its current material clearly represents the Newfoundland persona. The ancestral traits of many Newfoundlanders have given them the ability to laugh at themselves and at the absurdities of the world. "The Irish are very theatrical," says Malone, "and that's in our blood. Centuries of this crazy blend of Irish, English and a little bit of Scottish blood makes Newfoundlanders love to laugh and party and have a good time and knock about and imitate people."

A geographical distance and, perhaps, an emotional sense of being separate from the rest of Canada helps Newfoundlanders to observe, and enjoy, the straight-faced seriousness with which many Canadians view themselves. Although Codco has squelched some of its local material, Newfoundland's dialect and distinctive phrases continue to shine through. "There has always been a Newfoundland nationalist streak in our work," admits Andy Jones. "That comes from the political realities of being in Newfoundland," Jones says — realities such as unemployment figures that rise to 35 per cent and higher.

As for Codco's role in a Canadian context, Jones says, "Ultimately we, Newfoundland, are part of Canada in the face of American cultural imperialism. People feel overwhelmed by America and they're in the same boat we are." He adds: "The cultural message of Canada is different from that of the States — our different people, our different values — and people want to keep that difference."

Codco, with its growing national reputation, decidedly plays a part in that "cultural message." Greg Malone cites some facts: "Newfoundland is the only province that exports theatre to the rest of Canada. Codco has been going to Vancouver and back for 13 years with independent productions." Long, thin fingers itemize and accentuate his words. "Not the Shaw Festival, not the Stratford Festival, not the National Ballet... but we, consistently, every year, send productions across the country and back... and we have audiences in Vancouver, Calgary, Toronto and Halifax." Malone pauses. "When we came back to St. John's with *Cod on a Stick*, we returned to make it happen here."

Making it happen seems part of Codco's destiny. If the troupe's momentum can move successfully to the TV screen, greater recognition is sure to follow. The coveted cup of comedy may soon be within Codco's reach. ☒

# atlantic homes

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# Architecture that reflects the region

The idealized restoration of a 200-year-old Cape Cod house on Nova Scotia's south shore won its architect owner national acclaim. The dramatic four-storey tower could be a chimney, a lighthouse or a widow's walk

by Francis Moran



There's a house in Upper Kingsburg, N.S., that is making quite an impression on those who view it along Lunenburg County's scenic shoreline and on the Canadian architectural community. Based on a traditional Cape Cod cottage, the imposing structure seems to tower above the neighboring homes in the beachfront rural community. Its outstanding feature is a four-storey chimney tower that dominates the one-room, 200-year-old house. A less obvious distinction is that the house secured the 1986 Governor General's gold medal in architecture for its owner and designer, 32-year-old Halifax architect Brian MacKay-Lyons.

A happy, accidental discovery by a colleague during a vacation on the south shore, MacKay-Lyons' house is a dramatic presentation of "proto-Nova Scotian" rural construction. It has a polished granite chimney tower that, he says, is meant to evoke the strong symbolism

the hearth plays in many cultures.

The house was gutted and its 13 "spaces" combined into a single room with a 21-foot ceiling that reminds MacKay-Lyons of a church interior. Cape Cod-style windows were installed and an "idealized restoration" carried out that gave the house "details that probably never were there but that I thought should be."

"And then there's this chimney — or, I call it a chimney. You could call it a lighthouse, chimney, widow's walk." But this is no ordinary chimney. "It has eight sleeping places in it," says MacKay-Lyons. "It has bookcases, it has the washroom, it has a stair and a ladder and all kinds of things that fit into it like the inside of a watch." The whole structure preserves the image of what he calls the "machine of the original Cape Cod, that chimney/baking oven mass."

For MacKay-Lyons, the recognition his unique construction gained during the

recent national architecture competition is a vindication of his view that this region's architectural style has a significant role to play in portraying Atlantic Canadian culture and art forms to the rest of the country and the world.

"What the judges were looking for in these things, I think, is something Canadian," MacKay-Lyons says of the Governor General's competition in architecture which is held every four years. "I think the reason for this medals program is to raise the level of architecture in Canada," he says, as part of the search for Canadian culture. He believes his design was chosen, first as one of 26 finalists out of 170 entrants and then as one of ten gold medallists, because it emphasized a specific kind of "regional architectural language" and "regional architectural style."

But recognition of that style, and an appreciation for it, has been hard to come by for Atlantic Canadian architects —



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The chimney evokes a symbolism of the hearth during the recent boom in office building construction in Halifax was designed outside the region and does little to reflect local architectural styles. The result, he says, is that the city's downtown office towers are "alien" and take little advantage of the immense wealth of inspiration the city's geography offers designers.

MacKay-Lyons agrees. "For the most part, the large buildings could be anywhere, they don't have a strong sense of place," he says.

"That sort of thing is bound to be disappointing," says Baniassad, though he is loath to merely put the blame on the shoulders of developers who, after all, are mainly looking for a return on their investment. "But there are levels at which this investment can benefit the city far more through good design. For example, one can say, even in the city centre of Halifax, that the quality of the streets matters a lot." The city is unique, according to Baniassad, in its hilly topography with streets running down to the harbor, with the harborfront itself and with consistent view planes of that harbor from most high points in the city.

"Let's, for example, make sure that every street that goes down to the water has a clear view of the water. It's a simple rule that is terribly Halifax-like," Baniassad says. "And ensure that the monotony of streetscapes is relieved by 'stepping' the heights of rowhouses and other buildings to provide interesting

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**Details that probably never were there**

shadow planes or view planes of water," he continues. "And let's make sure that every roof that is visible is designed with a view to be seen. It can be a garden, it can be a penthouse up there, it can be a restaurant or a dome. The one thing it cannot be is black asphalt with drain pipes sticking up."

Both Baniassad and MacKay-Lyons say the provincial governments could do more to foster the art of architecture in the region by encouraging competition in the tendering process for public buildings. "It would be good if there was more openness in the way government buildings get designed," says Baniassad. "Government buildings don't have to be monolithic as they are, say, in Hull (Quebec)." City governments could do more, he adds, to influence construction styles within their jurisdiction by asserting their "sovereignty."

But the situation is getting better. According to Baniassad, local architects are making better use of the unique features the city has to offer them, and the region as a whole is beginning to realize the importance of constructing buildings that are relevant to their surroundings. Architecture, says Baniassad, should be a reflection of the way people live. "That means that one must have to observe the culture."

MacKay-Lyons says the region has, in the past, enjoyed a strong architectural history, unique in Canada. "The irony is that there haven't been many good architects in the region in the last 80 years." In the past, he says, architects here managed to incorporate a strong regional flavor in their work, despite the fact they were, for the most part, designing formal institutional structures. "If you take John Lyle, who designed the Bank of Nova Scotia building on Hollis Street, you'll find the Maritime iconography built into the detail of the building — the geese and the mermaids and the fish that say this is the Bank of Nova Scotia, it's not the bank of any place or no place."

The school of architecture is working on compiling the research for regional architects to draw upon, and there's a growing realization among building designers and developers that their work leaves an enduring cultural expression. Baniassad and MacKay-Lyons are optimistic that future construction will be more harmonious with life in Atlantic Canada. ●

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# Self-sufficient homestead

**From the ashes of a burned-out farmhouse, a Swiss couple built a standard suburban home with local materials. But there's nothing ordinary about the interior design**

by J.A. Burnett



PHOTOS BY J.A. BURNETT

**For the de Berti, constant work on their farm has its own rewards — and plenty of them**

**W**hen Roland de Berti first saw the old Silliker farm on the Indian Point Road outside Port Elgin, N.B., not even a raw, northeast wind could dampen his enthusiasm for the handsome neoclassical farmhouse that had faced the restless waves of the Northumberland Strait for nearly a century and a half. He had journeyed thousands of miles from his native Switzerland for this moment. Now he stood face to face with his destiny.

"I deliberately came hunting for a property in November," he says, recalling that day. "When you see a place in June, everything is too lovely to resist. In November it is stripped of its summer beauty; then you can tell what it's really like."

Like many urban couples of the '70s, Roland and Annemarie de Berti had dreamed of living closer to the land. Roland was a bank employee in Thun, a small city of about 30,000 not far from Bern, the Swiss capital. With Annemarie, his wife, he also owned a thriving business — a pet and aquarium shop for which they imported rare tropical fish from sources as far afield as Singapore. Still, the lure of

country living beckoned irresistibly. Roland's exploratory New Brunswick trip led to the sale of the pet shop, the purchase of the farmstead in Port Elgin and their arrival to take up residence in April 1982.

"We could have found cheap land in France or Spain," says Roland, "but in Europe, families have lived in the same place for a thousand years. Traditions are so strong that a newcomer will always be treated as foreign. In Canada everyone has come from somewhere else, so there can be no foreigners."

The sight that greeted the de Berti on their arrival might have dashed the hopes of the staunchest pioneers. Gone was the patrician clapboard house that had embodied their dreams. In its place three ruined chimneys loomed over a water-filled foundation littered with charred and splintered beams. A Hallowe'en arsonist's mischief had left them in possession of 50 acres of very expensive desolation.

"It was not very nice looking," says Annemarie with a shudder. "We bought a little house-trailer to live in, but the next day, before we had any electricity or water or heat, a snowstorm came and temper-

atures of minus ten Celsius. The cats didn't even come out of the sleeping bags, it was so cold!"

Now, in 1986, the de Bertis are sitting in a comfortable, book-lined living-dining room with beamed ceiling and boldly textured plaster walls. The decor is European modern. This might well be Switzerland, were it not for the sunlit Maritime seascape visible through multi-paned casement windows. Recalling that cold welcome to Canada four years ago, they snack on home-baked rye bread, sip a deliciously dry home-made wine, and nibble paper-thin slices of home-cured, smoked pork shoulder which Roland has brought up from the cellar. Light and warmth stream into the room from an attached 40-foot

by 60-foot greenhouse, a year-round indoor garden that furnishes fresh greens even in mid-winter. From the ashes of a dream, Roland and Annemarie de Berti have built a richly rewarding and largely self-sufficient life.

The keys to independence, as many a failed back-to-the-lander can testify, are efficiency and hard work. For the de Bertis, the hard work began at once, with the unexpected task of building a new home. Their organizational talents are evident in the ingenuity with which they took a standard, two-storey, suburban house design and adapted the interior to fit their unorthodox requirements.

From the front door, an airy entrance hall leads straight through to a small work-

room. On the right are a closet, a side door leading to the attached double garage, and, one unusual feature for a front hall — a washroom with built-in shower. As Roland points out, it's handy to be able to bathe as soon as you come in from haying, cleaning stables or playing midwife at the midnight birth of twin calves.

The upstairs hall, its ceiling panelled in honey-colored tongue-and-groove pine, passes a large, walk-in storage room lined with finely crafted wooden closets and shelves, before ending at the door of the master bedroom. Indeed, this is as much a private sitting-room as a bedroom — an oasis of tranquillity where farm chores can be left behind. Besides the bed, the de Bertis have furnished their special retreat with comfortable chairs, bookshelves, a desk, a small electric organ, and on one wall a touch of true luxury, a Persian carpet in rich shades of blue and brown. Pine casement windows on three sides open to views of woods and fields and water, filling the room with light and air.

Downstairs, the living room is equally inviting, its soft, brown leather-upholstered seats the ideal place to explore an extensive collection of books on gardening, cooking, farming, nature and geography, in German, English and French.

However, it is the kitchen that is, in many ways, at the heart of Roland and Annemarie de Berti's lifestyle. From this warmly tiled room comes a year-round succession of savory sausages, fresh butter, jams, jellies, preserves, tangy goat's milk and cow's milk cheeses, bread, wine and herbal extracts. One wall is dominated by a large, German wood-burning cookstove clad in glazed red-orange tile. For summer use, a modern built-in Jenn-Air cooking unit occupies an adjacent counter-top. Above the sink a window opens onto the greenhouse with its neatly trimmed beds of fresh herbs.



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From the kitchen, stairs lead down to a concrete basement containing a combination wood/oil furnace, a wood-fired sauna, a smoking cabinet for curing ham and bacon, two large freezers and a spacious cold room for long-term food storage. Racks along one wall of the basement hold tidy rounds of cheese at various stages of ripening. Roland explains that each cheese must be turned daily to inspect for unwanted moulds and to assure an even rate of aging.

"We try to be entirely self-sufficient in food," he says. "All our basic nutrition is produced at home. But that doesn't mean that we want to eat only pork and potatoes all the time. For a good life, people need variety. That's why we raise so many different things: cows, sheep, pigs, goats, chickens, ducks, geese, turkeys, bees — they all contribute something."

Beyond the house, an assortment of old and newly constructed barns form three sides of a sheltered courtyard where free-range hens forage under the watchful eye of Paddy, an eight-month-old, pedigreed Swiss mountain dog. Nine beehives have been built into the back wall of one barn, emulating a European apiary design which allows inspection, cleaning and the removal of honeycomb to take place inside the building. In another barn, spotless workrooms are dedicated to milk handling, meat cutting and honey extraction.

On the other side of the house, protected from chilly, onshore winds by a weathered board fence, a lush vegetable garden, orchard and berry patch supply the year's produce. Roland and Annemarie follow organic principles as much as possible in their gardening practices, mulching heavily to control weeds,

avoiding the use of pesticides, herbicides and fungicides and feeding the soil with a rich compost of manure, garden wastes, seaweed and rock phosphate. The health and vigor of every growing plant bears witness to the effectiveness of their methods.

One thing soon becomes very evident to any visitor to the de Berti farm. While their chosen lifestyle provides many idyllic moments, they earn each pleasure by dint of constant work. Was it hard for them to adjust to the demands of self-sufficient farming? Annemarie replies: "It was something we learned in the pet shop. With animals you have to take care seven days a week, 24 hours a day."

"At first our idea was that we would

farm eight months and then take four months off," adds Roland. "We planned to take a small boat and sail down south, coming back in the spring. Then we got our first cow, and she had a calf, and . . ."

"Twin calves!" interrupts Annemarie with a giggle. "In Switzerland we have a saying that the dumbest farmers have the biggest potatoes. That means they get the good luck. When we were so lucky to get two calves from our cow we thought it must mean us."

"Besides," continues Roland, "once you've spent your money setting up a place, you have to stay with it and make it work. We didn't do this expecting to get our investment back out again. We spent the money to make a good way of life." ●

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# William C. Harris: his hidden legacy

A hundred years ago a special Canadian architect captured the essence of Prince Edward Island's spirit in his designs for churches, homes and public buildings

by Barbara MacAndrew



The country church at Indian River shows Harris' idealized style and fine use of setting

PEI TOURISM WAYNE BARRETT

**A** gothic mirage appears amid Prince Edward Island's green countryside near the banks of a beautiful river. The church's magnificence is incongruous in such an obscure setting, so far from Canada's big cities, wealthy congregations and large populations.

But St. Mary's Roman Catholic Church, Indian River, P.E.I., is not a mirage. It is one of 32 churches designed by Canadian Victorian architect William Harris. Its 172-foot round steeple, elaborate turrets and arched windows bring wonder to all who venture down this rural road. Indian River's church is only one of about 100 surviving High Victorian buildings which grace Atlantic Canada's countryside. A year ago, it looked like the church, built in 1902, would soon be destroyed. Its maintenance money was earmarked elsewhere. But the P.E.I. Museum and Heritage Foundation offered to help find a solution. Now Islanders are waiting and hoping St. Mary's will survive for weekly worship and to delight all who see it.

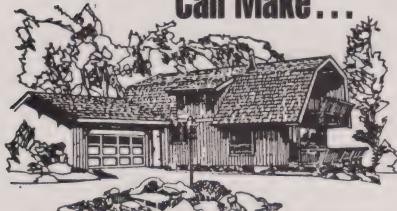
Unfortunately, few Canadians know Harris-designed country churches exist. Not many have ever discovered them. They are the secret legacy of a Canadian genius. It is architecture beyond the commonplace — buildings which should remain to be treasured by future generations. Our great-grandchildren will surely be starved for such wood and stone representations of our heritage.

William Critchlow Harris, A.R.C.A., was a Victorian architect. He studied and practised entirely in Canada, and lived in Prince Edward Island and Nova Scotia nearly all his life. Harris' High Victorian gothic structures in the Maritimes are evidence of his distinctive personal style, a style which never became fixed. Rather, it unfolded continually under the influence of past and contemporary architectural trends, and Harris' designs combined beauty and function. He was always clear in the conviction that he must be true to his pursuit of excellence as an architect, although this uncompromising attitude sometimes lost him lucrative contracts when he failed to consider his patrons' motivations.

William Critchlow Harris Jr. was born at Bootle, near Liverpool, England,

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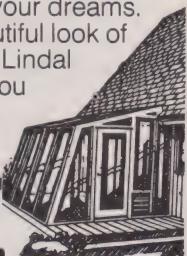
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Harris in his later years: gothic dreams on Prince Edward Island

in 1854. He was the fourth son and fifth child of Welsh and British stock. When William was two, Critchlow Harris and Sarah Stretch Harris immigrated to P.E.I., aboard the Island-built sailing vessel *Isabel*.

The Harris-Stretch families built a three-gabled home in Long Creek, beside P.E.I.'s tranquil West River. Sarah Stretch Harris' relatives stayed in the pretty rural community where their Stretch descendants live today, but William's family lived most of their lives in Charlottetown.

They were a close, cultured family. Their creative expression was limitless. They were artistic, religious and literary. They wrote poetry, sang hymns and aspired to the patrician good life, but also coped with impending poverty, loneliness in their country, insularity and homesick nostalgia for loved ones in England and Wales. Their pioneer homestead was touched by great tragedy when their eight-year-old daughter died suddenly of pneumonia. Their faith, creative drive and talent kept them from despair.

William Harris also had his share of heartbreak. The great love of his life decided to marry his older businessman brother, Tom. A design for the masterpiece which he had long dreamed of building — All Saints Cathedral in Halifax — was turned down at the last moment in favor of one submitted by a New York company. And Harris lived his life in the shadow of his famous brother, artist Robert Harris.

He was commissioned to plan and build a mining company town in Broughton, near Mira Bay, Cape Breton — a town for 12,000 people. It was partially completed in 1904 when the company went bankrupt and the project was shelved. Later, 50 buildings were claimed by fire and decay.

Adversity and poverty gave Harris the

drive to succeed; his great talent provided the means to excel. And William Harris was a high achiever. He was also a romantic and looked the part. He was darkly handsome, with pale blue eyes, a thick black beard and a sturdy physique. He had first shown artistic talent when he was a small child and, like his artist brother, found the beauty of Prince Edward Island inspired him. Later Harris dreamt of creating incredible buildings... gothic landmarks in Canadian villages, towns, cities and in the rural wilderness.

But because he lived on isolated P.E.I. and in Nova Scotia his talent remained unknown to the world outside Atlantic Canada. Harris, a special Canadian architect, is still one of Canada's best-kept secrets.

His distinctive churches, banks, courthouses, libraries, office buildings and private residences are finding new admirers. Many are American tourists who visit P.E.I. each summer. Some are Japanese visitors lured by their heroine, Anne of Green Gables. All become enamored of his distinctive architecture. Happily, in Prince Edward Island, the Harris name is known and celebrated, even in tourist brochures and on bus tours. Visitors who travel across the countryside to see Harris' Island churches marvel that such structures could have been built on this pastoral island a century ago.

The person largely responsible for this Harris renaissance is Island historian Canon Robert C. Tuck, an Anglican priest and Harris' grandnephew. In 1979 he wrote *Gothic Dreams*, a richly illustrated and well-researched biography of the architect's life and work.

Canadians now seek out grand old Harris houses whose values have risen from \$60,000 in 1978 to about \$160,000 in 1985. The interior designs as well as the ornate exteriors thrill their present day owners. Fourth generation children frolic

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# atlantic homes

in round turret rooms and pillared gazebos. The wide curving crinoline stairways are the subject of dreams.

Twentieth century life goes on in Harris' sturdy buildings. If his homes are cared for, they could survive for generations to come. Pat and Gordon MacKay and their two small daughters live in 14-room "Windemere," built in Charlottetown in 1877. It has spectacular views facing Charlottetown harbor. "This is a very special place to live. The scale of everything is so good. Harris had a great sense of proportion and made the most of the natural environment," says Gordon. Pat adds, "We love the antiquity and unusual aspects like the carved gingerbread staircase. We have our life's work cut out refurbishing it, and are putting our heart and money into it. There's so much space and interest for children growing up here. Recently two 80-year-old ladies came to visit us. They had lived in Windemere as small children the age of our Colleen, 3, and Laura, 20 months. We enjoyed hearing their reminiscences."

Harris' dream of designing special and personalized buildings did come true, in part, as he saw hundreds of buildings realized from his plans. But many wonderful ones were never built. Many which were, have disappeared. Like other Victorian landmarks, some were deemed impractical or destroyed to make way for development. Others have been lost in fires or through neglect. A country church is now a summer cottage at Canoe Cove, P.E.I. Still, almost 100 of his buildings survive; some 60 of them are on Prince Edward Island.

Many Harris buildings were con-

structed during the shipbuilding and railway building eras on the Island when some of Canada's best stonemasons and craftspeople were living there. Harris was a perfectionist and his structures were built to last.

One Island sandstone mansion on West Street in Charlottetown, erected for railway builder Richard Young in 1885, has walls which "grow" like a tree from a six-foot wide foundation. Its gabled roof reflects the architect's Welsh influence, but its stained-glass windows and oak wainscoting are almost ecclesiastical. Sandy McMillan, a Charlottetown physician's wife recalls: "When we lived in that house I couldn't wait for our baby daughter to grow up, to see her descend the curved stairway on her wedding day. I remember feeling it would be a challenge to imprint my personality on that house. It had such a strong personality of its own."

Some recently built homes in Charlottetown's Brighton residential area show Harris' influence is still strong. And when least expected — on a busy downtown street — an original Harris building comes into view. It is the reminder of a gentler era.

The homes and churches Harris designed cast a special spell over the province in which they are found. The arched doorways, windows and gables of St. Paul's Church, Sturgeon, P.E.I., bring charm to this fishing village on the Island's east coast.

All Souls' Chapel at St. Peter's Cathedral in Charlottetown is Harris' consummate labor of love. William designed the chapel; his brother Robert



Twentieth century life goes on in the 1885 Island sandstone mansion on West Street

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The Louis Kaye house in Halifax: the style made a statement about the owner

painted the murals. They used family members and friends as models to depict biblical scenes. "I have never seen anything like this chapel in Canada," says Anglican rector Father Malcolm Westin. "Its architecture is very special. But it is the daily use and what its beauty brings to the life of this cathedral church that

is central to our congregation. It has been sanctified with daily prayer since 1890. And traditionally, loved ones have been laid to rest in this chapel prior to burial. Our people are very, very proud of the Harris-designed chapel. They say to visitors, 'Have you seen our beautiful chapel?' Within it is a peace beyond comprehension."

Tom McMillan, federal environment minister and member of parliament for Hillsborough, P.E.I., says, "As a general rule Canadian and North American churches symbolize the culture of our people. They are a tangible expression of values. In the case of P.E.I.'s William Harris-designed churches, homes and public buildings, you see the essence of our Island's spirit. Our traditions as Islanders are and have been locked in time in these places."

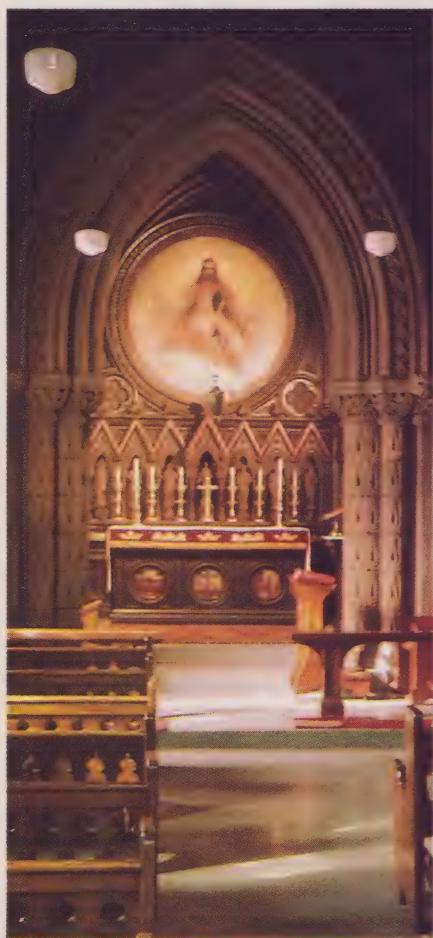
Even 100 years ago, the thrill of having a residence created from a Harris design must have been a heady experience.

Today, people who worship, live or work in one of Harris' buildings say they feel inspired by its charm.

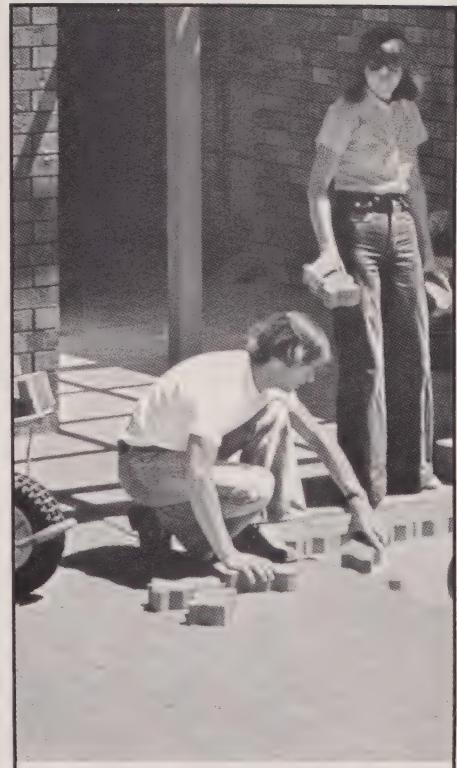
The architect must have felt a similar inspiration.

Canon Tuck explains: "But the house was merely an environment; it was an external embodiment of the inner person who would live in it, of his pride and his dreams. Its style reflected the perception its owner had of himself and it made a statement about him to the world. What sort of men were (Sir Robert) Borden and Rutherford? And Louis Kaye who built the towered house with the balcony and umbrage now owned by a medical fraternity on Robie Street in Halifax? Does something of them live on in the houses designed for them by William Harris?"

"Perhaps those who hired William Harris to design them houses were at heart like him, romantic dreamers," Tuck muses.



All Souls' Chapel: a labor of love



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1) Do you own or rent your house or apartment? (Please circle one answer)

Yes - Own

Yes - Rent (Go to Question 4)

IF OWNED:

a) What is the approximate market value?

Under \$35,000  
 \$35,000 - \$50,000  
 \$50,000 - \$75,000  
 \$75,000 - \$100,000  
 \$100,000 - \$200,000  
 Over \$200,000

b) How old is your home?

New  
 1 - 5 years old  
 5 - 25 years old  
 25 - 50 years old  
 Over 50 years old  
 How old?

c) How long have you lived in your present home? (please specify) \_\_\_\_\_

d) Have you a mortgage on your home?

No  Yes

IF YES: Approximately how much is left to pay off?

Under \$5,000  
 \$5,000 - \$15,000  
 \$15,000 - \$25,000  
 \$25,000 - \$50,000  
 Over \$50,000

2) How big is the property you own?

1/2 acre or less  
 1/2 acre to less than 1 acre  
 1 to less than 2 acres  
 2 to less than 10 acres  
 10 acres or more

3) Have you done or do you plan to do any home improvements or renovation?

Have done in past 2 yrs.	Plan to do in next 12 mths.	Work was or will be done by myself	Work has or will be done by contractor	Approx. cost of Project
--------------------------	-----------------------------	------------------------------------	--	-------------------------

Interior Painting	_____	_____	_____	_____
Exterior Painting	_____	_____	_____	_____
Exterior Staining	_____	_____	_____	_____
Installed-Floor Tiles	_____	_____	_____	_____
- or Sheet Vinyl Flooring	_____	_____	_____	_____
- Wall to Wall Carpets or Rugs	_____	_____	_____	_____
- Wall Panelling	_____	_____	_____	_____
- Wall Coverings - (Wallpaper, etc.)	_____	_____	_____	_____
- Custom Draperies/ Curtains	_____	_____	_____	_____
Remodel Kitchen	_____	_____	_____	_____
Remodel Bathroom	_____	_____	_____	_____
Remodel other room(s)	_____	_____	_____	_____
Add to house	_____	_____	_____	_____
OUT BUILDINGS				
Add a Garage	_____	_____	_____	_____
Add a barn or shed	_____	_____	_____	_____
INSULATION - What Type?	_____	_____	_____	_____
Fibreglass Batts	_____	_____	_____	_____
Rigid Foam-Type	_____	_____	_____	_____

4) Do you own or do you plan to purchase any of the following items?

Own	Plan to Purchase
-----	------------------

Electric Drill  
Circular Saw (Portable)

Jig/Sabre Saw (Portable)  
Stationary or Bench Saw  
Electric Sander  
Chain Saw  
Log Splitter  
Auxiliary Generator  
Rototiller  
Snow Blower  
Garden Tractor

5) Which of the following magazines do you read on a regular basis.

Atlantic Insight  
 Atlantic Advocate  
 Canadian Business  
 Chatelaine  
 The Financial Post  
 Maclean's  
 The Globe & Mail  
 Atlantic Business  
 Reader's Digest  
 Time

6) In order of your reading priorities, how would you rank the following magazines?

1st	2nd	3rd	4th	5th
Atlantic Insight	_____	_____	_____	_____
Atlantic Advocate	_____	_____	_____	_____
Canadian Business	_____	_____	_____	_____
Chatelaine	_____	_____	_____	_____
The Financial Post	_____	_____	_____	_____
Maclean's	_____	_____	_____	_____
The Globe & Mail	_____	_____	_____	_____
Atlantic Business	_____	_____	_____	_____
Reader's Digest	_____	_____	_____	_____
Time	_____	_____	_____	_____

## ABOUT YOURSELF AND YOUR HOUSEHOLD

The following information is collected and compiled in combination with all other responses. All information collected is strictly confidential and no individual responses will be identified.

7) Please indicate your age:

<input type="checkbox"/> under 18	<input type="checkbox"/> 35 to 49
<input type="checkbox"/> 18 to 24	<input type="checkbox"/> 50 to 64
<input type="checkbox"/> 25 to 34	<input type="checkbox"/> 65 or over

8) What is the highest level of education you have attained?

<input type="checkbox"/> public school	<input type="checkbox"/> graduated college/ university
<input type="checkbox"/> graduated high school	<input type="checkbox"/> post-graduate study
<input type="checkbox"/> attended college/university	

9) What was your approximate total household income before taxes in 1985. Please include the incomes of all household members from all sources. Include all wages, bonuses, interest, dividends, rentals, sale of property, etc.

<input type="checkbox"/> under \$10,000	<input type="checkbox"/> \$35,000 to \$49,999
<input type="checkbox"/> \$10,000 to \$14,999	<input type="checkbox"/> \$50,000 to \$74,999
<input type="checkbox"/> \$15,000 to \$19,999	<input type="checkbox"/> \$75,000 to \$99,999
<input type="checkbox"/> \$20,000 to \$24,999	<input type="checkbox"/> \$100,000 to \$199,999
<input type="checkbox"/> \$25,000 to \$34,999	<input type="checkbox"/> \$200,000 or more

10) Which of the following best describes the location of your principal residence:

<input type="checkbox"/> central city	<input type="checkbox"/> small town
<input type="checkbox"/> suburb	<input type="checkbox"/> country

11) What are the first three characters in your postal code?

In which province do you reside:

<input type="checkbox"/> New Brunswick	<input type="checkbox"/> Newfoundland
<input type="checkbox"/> Nova Scotia	<input type="checkbox"/> Other
<input type="checkbox"/> P.E.I.	

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# Stonemasonry: rebirth of an old trade

An apprentice program in Nova Scotia, taught by experts from England, provides a face-lift for historical buildings and a new craft for young people of the province

by Margaret Macpherson

**H**eather Lawson, a spunky 25-year-old woman from Antigonish, N.S., anticipates a bright and unique future. She, along with 11 men from across the province, is apprenticing to become a stonemason. At the end of the four-year program Heather Lawson will be the first female stonemason in Canada.

The skills that Lawson and her colleagues will acquire over the next few years are traditional ones that have fallen into disuse. Those who still work at the trade are men in their 60s and 70s who remember the days when stonemasonry was a common occupation passed down from father to son. Today, with the exception of these twelve young Nova Scotians, stonemasonry in Canada is an almost forgotten craft.

The landscape of the Atlantic Provinces is dotted with buildings that stand as a testimony to the masonry work of 150 years ago. Huge old buildings — a cathedral in Fredericton, a post office in St. John's and law courts in Charlottetown — were built with stone from local quarries. Hundreds of men were employed in the carving and construction work.

Many of the old structures are in need of repair. Pollution — especially acid rain — and a century of damp Maritime weather have caused the stones of these historical sites to deteriorate. A black film of sulphurous dirt has masked the beauty of their natural materials.

The government of Nova Scotia recently decided to restore some of the old stone buildings in the province and hired the Southwestern Stone Cleaning and Restoration Company from Bristol, England, to work on the 160-year-old Province House in downtown Halifax. By building an apprenticeship program into the restoration contract, the government is re-introducing the trade of stonemasonry to local young people. This ensures that Nova Scotia will, in future, have the human resources necessary to continue the preservation of buildings that are of aesthetic and historical value.

Les Batten, a burly Englishman who oversees the restoration project, feels that the training is essential to propagate the craft. "It would have been cheaper and faster to bring a crew and stone from the United Kingdom," he says. "We could



Apprentice David Watson at Province House: ensuring a future for historic buildings

probably finish Province House in under two years. But the government employed us to teach Nova Scotians."

Batten points to a student chipping away at a large block of sandstone and continues: "These people will never be out



Heather Lawson is keen on learning a new skill

of work again. I insist on them teaching others the skill and teaching it properly. When they are finished their program with us they will be in a position to employ other people. That way it (stonemasonry) will be an ongoing process," he says.

Heather Lawson describes herself as "the token woman" of the apprenticeship program. Of the 170 applications that were received from across the province, only four were from women. Participants were chosen from a variety of backgrounds. Some had worked with stone before, others came from a related trade and still others were just very enthusiastic about the opportunity to learn a new skill.

Lawson was the executive director of a youth club before she joined the project last February. "I was really keen on the idea," she says, "so I went to the library and got out all the books I could find on the subject. I've always really enjoyed working with my hands and this program seemed to be the right thing for me."

Students do a lot more than the manual tasks of chiselling, smoothing and fluting the stone slabs that will replace the estimated 20 per cent of damaged stones



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in Province House. A course was set up at the Nova Scotia Institute of Technology to teach the apprentices the basics of engineering, math, blueprint reading, descriptive geometry and communication skills. On-the-job training in all subjects relevant to masonry — from trigonometry to the principles of blasting — are taught by the master stonemasons from England.

Stone in the ground naturally forms in layers and much of the repair work on Province House is the result of the strain caused by stones originally placed perpendicular to their natural beds, explains Mike Welling, assistant project manager. "When the stone is incorrectly fitted it's called 'face-bedded.' That means, with exposure to the weather it's more likely to erode because the layers are vertical," he says. "Our job is to repair or replace the stones and then put them back in exactly the same place."

The sandstone that's being used in the restoration of Province House is from the same quarry that the original stone was drawn from more than a century and a half ago. The Wallace quarry in Cumberland County is again active after laying dormant since the mid-'50s.

Chiselling stones to an exact proportion is a meticulous task, yet the apprentices say it's not monotonous. Robert Burke, a 35-year-old bricklayer from Greenfield, N.S., finds the masonry work challenging. "It's something that you have to work at all the time. Because I'm learning something new, learning a craft, I never feel like I'm drudging along." He says no stones are alike, and that requires constant concentration on each individual stone.

David Watson, another apprentice who entered the project after working at sculpting, agrees with Burke. He says, "It's a craft, quite opposed to the art of sculpture, but it's great to get this grounding in the basics. To make stones flat and level and then have them all fit together perfectly, well, it's a real skill. After doing a lot of the actual physical work — the cutting and the carving — there's a personal connection with the stone. It's the rebirth of an old, old trade," he adds.

Although the twelve stonemasons-in-training have been working for only seven months, they express optimism for the future of their trade. "There's at least 50 years of work on this coast alone," notes Lawson. "There's an awful lot of old stone buildings in this province alone that need work. Why, the people next door to me have a stone driveway with a wall around it. It's all falling apart," she grins and adds, "so I gave them a little bit of advice on what to do about it."

If the government apprenticeship program proves to be ongoing and heritage buildings continue to be restored, quarry operations will again form a vital part of the Nova Scotian economy. Of even greater benefit will be the preservation of Atlantic Canada's heritage buildings and the skills that went into their making.

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# Putting the garden to sleep

Late-growing weeds and insects that overwinter, early frost and hungry field mice are some of the problems facing gardeners in the fall. Tony van Dam provides the answers

by Tony van Dam

The end of September is generally accepted as the close of the gardening season, but many things are still to be done. The last of the fall vegetables have to be harvested and stored and flower-beds and perennials require attention. All the garden must be prepared for winter.

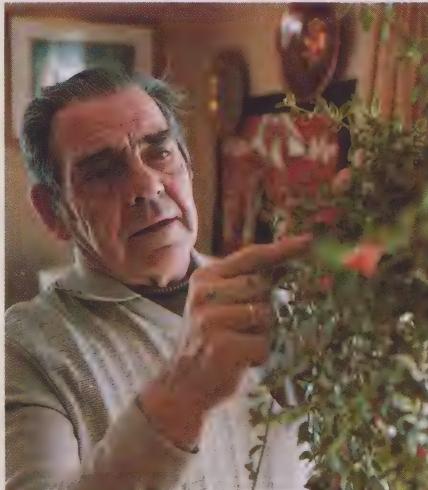
An old gentleman I know in Newfoundland calls it "putting the garden to sleep." I think that's a nice expression, and very true. After a busy growing season, the soil needs a rest; so do shrubs, trees and perennials.

The very first chore is a total cleanup of the garden, removing all old plant material and digging up any weeds that enjoyed a late burst of strength — especially dandelion and broadleaf perennials. If these weeds aren't removed in the fall, they are the first ones to come up in the spring.

Leaves dropping from the trees in autumn should be raked up and put into the compost heap or worked into the soil. During the winter, most of these will decay, enriching the soil with a considerable amount of plant material. I often see leaves being burned and, to me, it's a great waste. But I wouldn't advise using leaves as a mulch. During the rainy days of fall they become waterlogged. Later, when frozen hard, they form a solid cake of ice over the flower-beds and cut off oxygen from the roots.

It is important to till or plow vegetable and flower gardens in the fall. This loosens up the soil and provides better drainage. It also helps to cut down the number of insects overwintering in the soil. Insects overwinter in the form of eggs which will hatch as soon as the weather warms up in the spring, or as pupae which will complete their change into insects in the spring. By working over the soil in the fall many of these eggs and pupae are brought to the surface and exposed to the birds and the weather.

All annuals should be removed as soon as the first frost has gone over them. Most annuals are very tender and can stand little or no frost. Cleaning them all off before winter prevents diseases from overwintering in them. When the beds are empty, the soil should be worked in the same way as the vegetable garden. Perennials require the same careful treatment, especially the iris, lily and peony. Several



WAYNE CHASE

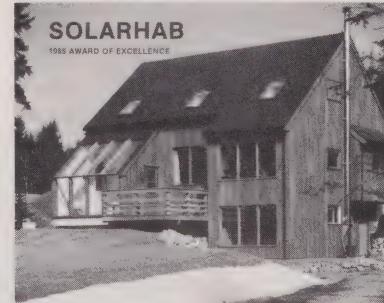
diseases and insects attack these plants and overwinter in their old debris. They will benefit from a dose of bonemeal, worked lightly into the soil around them.

Of all the flowers grown from tubers, bulbs or corms, the dahlia, gladiolus and tuberous begonia are the best known. They are very susceptible to frost and usually the first night frost in the fall kills them. Once the flowers and foliage have died, it's time to take them up. Leaving them in the ground any longer exposes them to the risk of being damaged by frost. When digging up the dahlia tubers, which are full of juices, remove all foliage and leave them to dry out for a few days in a place where they will be safe from the frost.

Tubers damaged by frost should be discarded or they will soon rot. During the winter keep them in a cool place at a temperature of about five degrees C. Cut or broken tubers should be removed and the soil shaken off. They can then be left to dry for a few days. If stored when the tubers are too damp, chances are that rot or mildew will set in. Before storing, a dusting with a good fungicide like Benomyl will prevent damage from fungi during storage. Melethion will kill any insects that may be hidden in the roots of the tubers.

Gladioli corms should be dug up as soon as the frost kills the foliage which can then be cut off a few inches above the corms. They should be kept in a cool place at a temperature of about seven to ten

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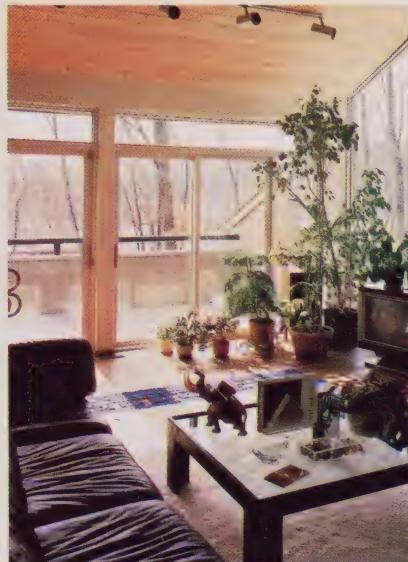
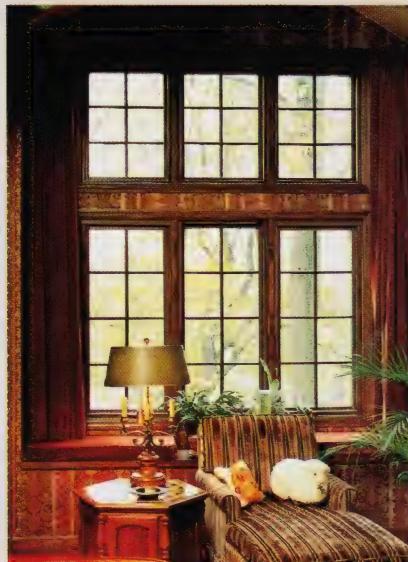
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degrees C. Before storing, dust the corms with a good fungicide as well as an insecticide.

Begonia tubers must also be dug up as soon as the foliage is killed by the frost. Remove as much of the soil as possible and then let the tubers dry somewhat. Store in a cool place at a temperature similar to that for gladioli and dahlias.

Lily bulbs and rhizomes of the day-lily and iris can be left in the soil year-round. All they need is a good cleanup of the bed to prevent the spread of diseases.

In most gardens even the hardiest plants can have some buds damaged during the course of the winter. Continuing horticultural research is being carried out to find various ways to prevent this sort of damage. It is now established that plants suffer worse damage if they continue to produce tender young shoots right up until the frost arrives. It's wiser then to stop fertilizing the rose bushes and perennials late in the summer.

The lawn also needs to be cared for. All debris and fallen leaves should be removed from the lawn. If piles of leaves are allowed to stay on the lawn all winter, chances are these places will suffer winterkill. It is also a good practice to cut the grass quite short when mowing the grass for the last time this season, reducing the danger of winterkill. If the grass is left rather long, the weight of the snow will pack it down, causing matting of the grass and forming a solid cake on the lawn.

The lawn will benefit from a bit of fertilizer in the fall. The fertilizer should be one with a rather low nitrogen content and a high phosphorus and potassium content.

One more item is of major importance when preparing perennial beds and shrubs for the long winter. In our Maritime climate, alternate periods of freezing and thawing are common. This can be very harmful to young shrubs and plants like strawberry plants. The alternate freezing and thawing causes the soil to heave. This process will lift plants up, tearing the fine hairroots which are of extreme importance to the plants because they are the ones that provide all the nutrients to the plants. We therefore must give them some protection. This can be done by applying a mulch over them.

Mulch is not placed there to prevent the ground around the roots from freezing, but to keep the ground frozen. Another aspect is that if mulch is applied before the ground is frozen, field mice have a tendency to make themselves a winter home under a layer of mulch and since the ground is not apt to freeze under a layer of mulch they will be able to burrow down and use the roots as food. This of course is fatal to the plants. The same holds true for mulches applied to beds where spring bulbs are planted. Field mice find tulips quite palatable while the young growth on crocuses is considered a delicacy. The only spring bulb not eaten by field mice is the daffodil; all others are fair game.

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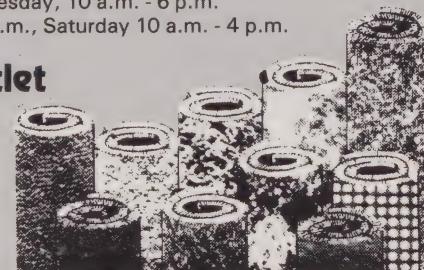
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# Pat King: a "nice guy" makes good

**He master-minded the expansion of his real estate company and avoided public controversy. Now he's ready to step aside**

by Francis Moran



FRANCIS MORAN

**T**he wooden building with a trademark mansard roof in a shopping plaza on Main Street in Dartmouth, N.S., doesn't look like the headquarters of a major Nova Scotia real estate company.

But it is, and the business holds an 18 per cent share of the provincial real estate market and had combined residential and commercial sales of \$140 million last year. Inside, there is none of the high-pressured

corporate whirl expected in the head office of a 350-employee company that was valued in March 1985 at \$1.6 million.

But the calm and unpretentious style of his head office is perfectly suited to the man who, at 66 years of age, still captains the diversified real estate, appraisal, insurance and development conglomerate he started as a one-man show almost 40 years ago.

White-haired and well-groomed, Pat King, who would rather trade afternoons in court doing appraisal work for time on the golf course trying to lower his "big" handicap, is a comfortable and satisfied chairman of the board. From behind a large desk in a panelled office upstairs, King still pilots the group of companies he built largely without a game plan — and without the cut throat approach to business often found in the highly competitive real estate sales and development industry.

"I'm not so much in the trenches as I used to be," King says. "I'm probably working from the control tower now more than I was." That control tower keeps track of 11 companies in the Pat King Group, a conglomerate that embraces complete real estate appraisal, development, sales, mort-

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gagement brokerage and insurance services along with a securities firm, a business brokerage and a venture capital firm and three construction-related companies. From his seat at the head of the directors' table, King oversees a company that no longer answers to him personally but to 84 employee-shareholders.

The 84 shareholders — King is now merely first among equals — bought out the entire group of companies two years ago as King started winding down his involvement in the business. "It's been a basic philosophy all the way along the line . . . that in the event that I ever did decide to sell the company or sell my interest, then I would give my key people the first opportunity to buy it," he says.

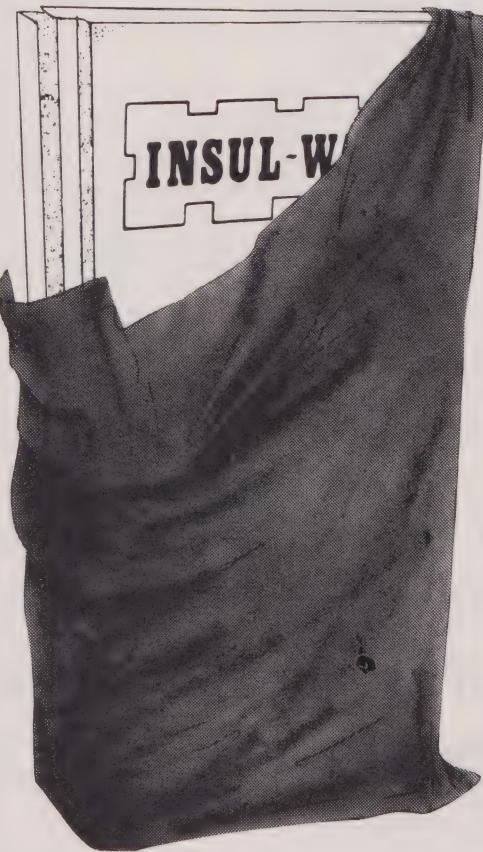
But it was no ordinary stock sale. For every year of service employees had with any of the Pat King companies, their shares were discounted by one per cent. Altogether, 84 employees bought into the stock option, many borrowing heavily to do so and others taking advantage of a payroll deduction plan to buy a little piece of the company they work for. In the first year after the stock plan was introduced, King and his employee-shareholders saw the value of their holdings increase by 18 per cent, almost twice the increase recorded by the Toronto Stock Exchange 300-share composite index.

"It worked out very, very well for me," King says of his divestment. "And for them (the employees). It showed in a very tangible way a recognition of their contributions to the company's well-being."

The whole move was predicated by King's desire a few years ago to start enjoying the fruits of nearly four decades of hard work in the business. "As of now, I'm 66 years of age. I'm enjoying still reasonably good health and I obviously still enjoy coming to work," he says. But the heavy demands his work — mainly court-related fee appraisal duties — was placing on his time prompted him to start cutting down on his responsibilities. As he has done with many of his divisions, Pat King found a deputy to whom he could surrender the fee appraisal end of things and he started taking things easier. "And," he adds with a chuckle, obviously contemplating knocking another point off that big golf handicap, "if it's a nice afternoon, I know where I want to be."

King sowed the seeds of his conglomerate shortly after immigrating to Canada from England in 1947. He had spent part of the Second World War in Halifax as a Royal Navy officer on North Atlantic convoy patrol duty. He and his Dartmouth-born bride, Hilda Henden, returned to England after the war but King found few opportunities in the insurance field there and the young couple "had itchy feet to come back to Canada." He started selling life insurance in Dartmouth, but eyeing an opportunity, soon expanded into buying and selling the homes of other service personnel who were being transferred. The real estate business

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that was launched in 1952 grew over the years into the largest in the region.

Another opportunity presented itself late last year when Pat King Real Estate Ltd. formed an equity partnership with HomeLife Realty Services, a national real estate brokerage company. The partnership gives the Pat King Group's real estate arm access to national markets and a national network for transfers and referrals as well as the benefits of national advertising and education programs.

More recently, the Group has added a business brokerage wing that markets other businesses to investors, and a venture capital effort that will invest on a limited partnership basis in companies requiring over \$1 million in start-up capital. Pat King Venture will also provide capital and management services to existing companies planning to expand.

of proposing controversial developments and having to fight public opposition to them. "We have backed away many, many times," he says, "and all my people know I won't put up with any malarkey." As a result, he adds, "I don't think we have a bad name out there."

As well, King says he has never brought the office home with him. With five children and a whole herd of grandchildren, King takes obvious delight in the separation of family life from the business. Though all quite successful in their own very diverse fields, none of King's children chose to enter the family business until one daughter, laid off from her teaching job when Dartmouth Academy closed, joined the insurance arm of the Group.

In addition to his time on city council, King has twice served as president of

## Pat King and his wife have an unpretentious life in the same house they bought 28 years ago

Through it all, King has avoided much of the public controversy and personal animosity that seem to dog so many operators in the very aggressive real estate development business. To begin with, he says, no King company has ever applied for a permit for a development project that did not conform to zoning and other bylaws. Additionally, King personally has declined to go head to head with critics, preferring to back down in the face of any sustained controversy.

King served as Dartmouth's first deputy mayor as part of four and a half years he spent as a civic representative, first for the Town of Dartmouth and then for the City. "At that particular time, there was a personality problem within council," King says.

Diplomatically declining to name names, King says there was one city councillor, fond of his drink, who persisted in coming to meetings "under the weather" and using his position to spread "insinuations about people in business, that they were in council for what they could get out of it." King complained to then-mayor Joe Zatzman about the state of council meetings. "I said, 'Joe, unless you can control council better, life's too short for this.' And the very next meeting came along and we had the same kind of problem, so the next morning I gave my resignation to Joe Zatzman. I said, 'Thank you very much, Joe, but this is not for me.'"

In much the same way, King has refused to get involved in the aggravation

the Halifax-Dartmouth Real Estate Board and as chairman of the Dartmouth school board. He admits he has been asked many times to get back into politics but has always resisted the temptation in order to concentrate on his business. "There just isn't the time to do a proper job at both."

And a proper job he has certainly done. While conceding many of his advances were the result of "being in the right place at the right time to recognize an opportunity," he says development of the Pat King Group has consistently followed "the same basic business principle. And that was to develop the real estate insurance/appraisal end of our business, one complementing the other. For the most part, the various activities we're in complement each other."

The Group's latest venture is the development of a \$16 million, 165-room resort hotel and marina on the Dartmouth shore of the harbor at Burnside. To be managed in partnership with Ramada Inns International, the hotel complex will cover 12 acres and is scheduled to open in mid-1987.

King is relishing this latest corporate challenge but insists there are no personal challenges remaining to be met. He and his wife are looking forward to their 45th wedding anniversary next year and still live in the same house they bought 28 years ago. "I live a modest life," King says. "I'm not pretentious, I don't think, and I have no particular personal challenges left."

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*Known throughout history as the libation of the common people, sweet apple cider is uncommonly good as a refreshing beverage — hot or cold — and as an ingredient of a wholesome stew or a moist cake*

by Elaine Elliot and Virginia Lee

The apple and its products have been a part of our agriculture since the European settlement of North America. Samuel de Champlain is quoted from his diary of 1605 as saying, "The cold was so intense that the cider was divided by an axe and measured out by the pound." At that time, apple trees were unknown on this side of the Atlantic and the cider was brought from France by ship. It is believed that between 1632 and 1634, an early French settler, d'Aulnay de Charnisay, imported the first apple trees from his native Normandy. They were planted near the old Acadian grist mill at Allain's Creek, Annapolis County, N.S. The climate and growing conditions were so favorable that the 1698 census lists 1,584 apple trees at Port Royal.

Today, those same climatic conditions exist, and the apple industry in Nova Scotia and New Brunswick is of vital importance to the agricultural economy. The apple, as well as being the most available

Canadian fresh fruit, is also the source of many diversified products, the foremost being the traditional drinks: sweet cider, hard cider and apple juice.

Cider, both fresh and fermented, has for centuries been the libation of the common people. So popular was it, that a warning was issued by the Roman Catholic Church in the 14th century forbidding priests to baptize babies with it. In those times alcoholism was not recognized as a disease and ciders and wines were felt to be preferable to the known pestilence carried in drinking water.

The method of pressing cider has remained the same over the years. In fact, many processors use equipment dating back to the early 1900s. Cider is made from apples that are windfalls or drops — those which fall to the ground during harvesting — and fruit that because of blemishes or size is not suitable for the commercial market. Whole apples are



washed, placed in a hopper and squeezed to extract their juice. The liquid is then strained and bottled.

The slightly cloudy, full-bodied juice is called sweet cider. Refrigerated at 32° F (0° C), it stays fresh for two weeks. Unrefrigerated, it lasts five to ten days before fermentation begins and frozen cider will keep for 12 months. A word of caution though: to avoid a lengthy clean-up from exploding frozen cider, never freeze the liquid once fermentation has begun without leaving adequate airspace for expansion. Government standards allow sweet cider an alcohol content no higher than .05 per cent. Cider containing a higher percentage is the potent hard



cider, available through liquor outlets.

Advances in canning processes after World War Two led to the formulation of apple juice, a highly processed product which is sweet cider that has been pasteurized and supplemented with ascorbic acid or vitamin C. Canned apple juice has an indefinite shelf life and maintains a steady second place to orange juice in the North American market.

But nothing compares to the flavor of fresh, ice cold sweet cider. Keith Boates, an orchardist from Kinsman Corners, N.S., and one of the commercial producers of sweet cider in the Maritimes says, "Cider is a cottage industry and people associate the product with the pro-

ducer. It is not pasteurized and therefore has maximum flavor reflecting the type of apple used." Cider making is a sideline of the apple harvest and all varieties of apples are used. Each producer carefully guards his own special recipe or secret blend.

For the health-conscious consumer, sweet cider is a pure food with no additives, and though cider is more robust than commercially produced apple juice, it has the same or only a slightly higher number of calories. Sweet cider is a very versatile product — as a refreshing cold beverage or served warm or "mulled" as a hot punch. In cooking and baking it adds a distinctive flavor to jellies, sauces,

meat dishes, sweets and desserts.

Nova Scotia accounts for most of the commercial apple cider production in Atlantic Canada, with a limited amount produced in the Cocagne area near Moncton and along the St. John River valley near Fredericton. Throughout the autumn sweet cider is available in the region at many roadside stands, farmers markets, U-Pick operations and some supermarkets. A few suppliers fast-freeze their sweet cider and ship it along with fresh apples to retailers in the Atlantic region. If you are lucky you may find someone like Keith Boates who presses his own fresh apples weekly from mid-October until April and sells his product



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## FOOD

on weekends at a Halifax shopping mall.

Sweet cider has survived the test of time. The method of extracting juice from apples has not changed since 1605 and the pungent product of Champlain's era continues to be enjoyed today.

\* \* \* \*

### Hot Mulled Cider

128 oz. cider  
1 tbsp. whole cloves  
1 tbsp. whole allspice  
2 sticks cinnamon

Combine the ingredients in a large saucepan or coffee urn and heat slowly for half an hour. Do not boil. Discard spices and strain, if desired. Serve piping hot. Makes 30 servings.

Cider may be substituted for any recipe calling for apple juice. Charlotte Boates shares her Hot Mulled Cider recipe which can be increased or decreased, depending upon the number of servings required.

### Cider Beef Stew

2 lb. lean stewing beef  
3 tbsp. vegetable oil  
3 tbsp. flour  
1 tsp. salt  
1/4 tsp. pepper  
1/4 tsp. thyme  
2 cups sweet apple cider  
2 tbsp. vinegar  
1/2 cup water  
4 large carrots, 3-4 potatoes, 2 onions, 1 stalk celery, each cut in serving sizes

Brown meat in oil. Add flour and seasonings. Stir in cider, vinegar and water. Cook and stir until it boils. Reduce heat and simmer until tender, 1 1/2 to 2 hours, or 15 minutes in pressure cooker. Add vegetables and cook until tender. Serves 4 to 6.

This wholesome recipe is a featured dish at Woodville, N.S., community suppers.

### Pound Cake

1 cup butter  
1 1/2 cups brown sugar, firmly packed  
4 eggs  
1 tsp. vanilla  
3 cups sifted flour  
1 tsp. soda  
1/2 tsp. salt  
1 tsp. nutmeg  
1 cup sweet cider

Cream the butter until fluffy and beat in the sugar a little at a time. Add the eggs, beating well after each addition. Add the vanilla.

Sift together the flour, soda, salt and nutmeg. Add the dry ingredients alternately with the sweet cider. Continue to beat until the batter is very smooth.

In the meantime preheat the oven to 350° F. Pour batter into greased ten-inch tube pan and bake 50 minutes or until a skewer inserted in the middle comes out clean. Cool in pan ten minutes before removing and cooling on rack.





ALBERT LEE

Haliburton of Minicomp Systems is one of many who have tried to crack the lucrative software market. He says it's not worth the effort

## Pots of gold in the software trade: they don't exist

*Not on the East Coast, anyhow. Some very good computer software programs have been created, in Nova Scotia especially, but the marketing problems are horrendous*

by Tom Regan

**I**n the computer industry, Nova Scotia is the hind tit of North America," says a snappish Jim Haliburton as he empties a small wastebasket into a garbage bag. Haliburton, co-owner of Minicomp Systems (a small but successful computer store on Quinpool Road in Halifax), comes into the office the night before garbage day to put out the trash. Wandering from room to room, the large black bag in his hand, he discusses his efforts to try to market *The Beancounter*, a sales management computer software system he and some friends developed several years ago. It's not a pleasant memory.

"I tell you one thing," Haliburton says as he stuffs a pile of computer paper into the bottom of the garbage bag, "If I was going to do it again, I'll be damned if I'm going to do it here. It takes too much time, it's too hard to market and you just can't get enough sales from clients. It's not worth the effort."

Computer development promised fame and riches in the late '70s and early '80s. Computer schools could boast of

having the best and the brightest for their students. *Time* magazine proclaimed the computer the "machine of the year," a substitute for its "man of the year." Other media carried story after story of young computer geniuses making millions by the time they were 25. Steve Wozniak, the brain behind the development of Apple Computers, became a Horatio Alger story for an entire generation raised on microchips.

But computers — the hardware — needed software in order to work.

Without software — programs recorded on floppy disks or cassettes — computers are just so much junk sitting on a shelf, as Haliburton puts it. Computer software development was the wave of the future. Some Atlantic Canadians — mostly in Halifax — eagerly joined in the programming fray. But marketing problems and the distance to those lucrative markets forced an uneasy truth on many: the wave of the future had crested long before reaching the shores of Nova Scotia.

Mike Edwards is the systems develop-

ment manager for Maritime Tel and Tel (MT&T) in Halifax. He's a former member of ForceTen Enterprises, an ambitious software development company begun by MT&T to develop and market software around the world. After a splashy start and a large grant from the provincial government, ForceTen faded quickly; MT&T has laid off most of the group's employees and has taken the software development branch back into the main company. Although money management problems plagued ForceTen, Edwards says a lot of the problems had to do with running the firm in Nova Scotia.

"There's a real art and a real science to developing and marketing software. It was a different situation altogether than we were used to dealing with. ForceTen was a small unknown entity in a market where huge international firms go head to head with each other every day. And most of these firms have worldwide markets.

"Many of the systems these companies could offer sold for a million dollars a crack and were backed up with lots of money, lots of marketing and a known reputation," Edwards adds. "Reputation means a lot, but in order to establish that reputation you've got to sell a lot of units. It's hard to achieve one without the other. That's why ForceTen is undergoing a re-evaluation of its corporate mission."

Yet firms like ForceTen are the exception; small two- to five-person firms develop most of the customized software used by businesses throughout the Atlantic Provinces. A firm may work on one or

two new orders, while servicing from 20 to 40 other clients. Even for these companies, however, the markets for software are not what they once were.

"I wish there was a lot more work," says Jim Miller of Eastern Systems, a three-person software development company in Halifax. "But there's a lot of competition out there. There are just so many niches that anyone can walk into. Ten years ago the story was quite different; you had fewer sales, but you had fewer people fighting for those markets."

"You scramble a bit more, and are forced to focus inwardly more," Miller adds. "You find yourself developing more and more verticals or specialized markets. Once we would do everything for a company, now they only come to us for specialized purposes, and go to another company for something else. And verticals get exhausted quickly in a small market. We're doing okay, but you never seem to be able to get far enough ahead that you can look ahead. We're so busy trying to stay alive in this market, we never have time to think of developing outside markets."

When attempting to pinpoint the reasons for the apparent failure of talented East Coast people to crack the lucrative software market on a national level, the story of Jim Haliburton and the Beancounter remains the definitive one.

Developed several years ago by Minicomp for its own sales management, the Beancounter proved so successful Haliburton decided to try to market it outside the region. The effort resulted in a modest achievement; Haliburton sold 100 copies of the program throughout North America. The program ran on the Commodore Vic-20 computer. Commodore told Minicomp that they were going to develop new hardware and Haliburton and company started to develop new programs for the soon-to-be-released hardware. The project fell apart when Commodore released a totally different line of hardware without telling many dealers like Haliburton. All the hours and efforts spent developing the new program had been for nothing, and it would take too long to design the needed changes for the new hardware. The Beancounter project was gently placed on the back burner.

"The Beancounter was a good system," says Haliburton. "It used a standard business school calculation, but it was quite special on the small machine, especially when we developed it three years ago. Most similar programs needed a different module to do each task, one for accounting, one for receivables and so on; Beancounter's one program could handle it all. It didn't set the world on fire at first, but they haven't found a thing to replace it yet."

So why didn't the Beancounter sell? Haliburton says the problems had nothing to do with the program itself, but with the difficulties he and his friends had in marketing the system.

"You can have the greatest piece of software in the world, but it's worth squat if you can't market it. And we were just

too small to do that properly." To do a proper job selling software, says Haliburton, "you have shows, in places like Dallas and Chicago and New York, and talk to the dealers who will actually sell the program. You show them how it works, convince them it's a great product, cajole them to buy it. Then you have to show them how to use it and how to sell it."

In addition, there's a constant fight with big firms. "Bigness begets sales," he says. "Big companies back software with big incentives for dealers. And there's a lot of crappy software judged good by people who haven't seen better. It may be as awkward as hell, and not suit their purposes at all, but they'll buy it, because everybody else is using it. Basically, if you tell people to eat crap in the nicest way possible, and you tell them again and again in a slick promotional campaign, sooner or later, they are going to eat crap."

Marketing isn't the only drawback for an individual trying to sell a software system. Big firms can employ hundreds of programmers to develop software; for an individual to design another system like the Beancounter, it would take two years of eight-hour days, seven days a week, which doesn't account for the time to go back and correct mistakes. Cost is another factor; once the program itself is developed, it's easy to make hundreds of copies. But programs need manuals to explain their use, manuals that run up to 120 pages. Only then can the marketing of the program be considered. The costs climb with each new step.

Then there's the problem of trying to do all this from a base a long way from the major markets. "Thirty per cent of all the computers in Canada are in Ontario, and 95 per cent of all the computers in North America are in the United

States," says Haliburton. "If you have a product that you want to develop, you want to develop it near your market. And if you're not located in that market, it costs a lot of money to do that. In a place like New England, you have a potential market of 20 million people within a three-hour drive. You'd even be better off in Ontario than trying to do something down here."

Yet, there have been some East Coast successes. ForceTen managed to develop a telephone billing system for MT&T that has attracted the notice of other phone companies in North America. Check Inns Nova Scotia, the province's central reservation system, has developed a computer reservations program that many say is among the best in the world. And even with all their frustrations and problems, Haliburton and his friends managed to sell 100 copies of the Beancounter. And Haliburton's chief programmer on the Beancounter, Wade Langille, currently works for a software developer in California's silicon valley.

Haliburton sits in a back office of the quiet computer store. He is surrounded by computer parts, paper, microchips, soldering guns and empty cassette boxes from Chatterbox, another software program that showed promise, only to be sabotaged at the last moment by a computer programming error. Even with the symbols of frustration and setbacks surrounding him, Jim Haliburton has not given up all hope.

"I know the market is out there. When you start getting letters from the United States telling you what a great system you have, you know that market is there. But how do you reach it? If anybody in Nova Scotia wants to try it, I wish them luck."

## BUSINESS

# Rebuilding downtown Hartland

*It looked as though Hartland, N.B., was broken economically after losing most of its business and commercial district to fire. But Hartland has come roaring back with the opening of a new downtown mall*

by Richard Starr

**H**artland, N.B., a little town in the St. John River valley, is best known as the site of the world's longest covered bridge. It's also the home town of Canada's current longest-serving premier. Now Hartland has another distinction: a reputation for turning disaster into opportunity.

Six years ago an early morning fire wiped out most of Hartland's downtown business district. But from the destruction has come a new downtown core featuring Courtyard Plaza, a shopping centre that symbolizes a rejuvenation of the entrepreneurial spirit in the old Loyalist town.

For a while, things looked pretty grim. The business block fire in August 1980 destroyed a furniture store, a clothier, Stedman's department store and the headquarters of Day and Ross trucking. Arson is suspected as the cause, though no charges have ever been laid. Writer Alden Nowlan, who for many years had been a reporter on the weekly Hartland *Observer*, predicted in a column in a Saint John newspaper that economic recovery for the town was doubtful. It was, Nowlan wrote, "almost certain that its spirit will be broken."

At the time, the town's troubles had only just begun. In 1981 the community's

largest employer, Humpty Dumpty Foods, lost its plant in a second fire — only a block away from the first. Later, the New Brunswick Seed Growers Co-op plant went up in flames. Finally, in early 1985, the town's only supermarket was lost in yet another blaze.

Despite all this, Wayne O'Brien was not impressed with predictions of doom and gloom. O'Brien is president of Courtyard Developments, which runs the new 39,000-square-foot plaza, and he was instrumental in getting the project going. Originally from Saint John, O'Brien moved to Hartland in 1970 to work for Day and Ross, where he's now a vice-president. He encountered a town in slow decline.

"Hartland used to be the commercial centre of the upper valley," he recalls. It had served nearby communities including Florenceville, Bristol and Bath. But it had been losing those markets since the opening of shopping malls in Woodstock, 20 kilometres south. "By the time of the fire, the merchants who were here made a living, but they didn't have the variety of services needed to draw people in," says O'Brien.

The fires gave Hartland the impetus to start again. It was either that or roll over and die. First, however, there were many hurdles. For the developers of Courtyard Plaza, the immediate hurdle was getting money from the bank.

"There was all kinds of money in the market, but none for Hartland," says O'Brien. "If the project were in Fredericton or Saint John or Moncton, they would love to do it, but not upriver, not in a rural community."

The developers finally did get a loan of \$1.25 million from the National Bank of Canada, the only bank that would even consider the proposal. But then, sorting out where to put Courtyard Plaza proved to be a more protracted matter. The land on which the old business block once stood had been taken over by the New Brunswick Electric Power Commission to make way for a rise in the water levels of the St. John River. That meant finding a different site for the new complex.

O'Brien and his group wanted to bulldoze the block immediately across the street and build there. Town council wanted to move the business district to vacant land further south. Things remained deadlocked until elections in 1983 produced some new faces on council and the developers got their way.

Not everyone was pleased. The wrecker's ball wiped out a 75-year-old block of buildings known locally as the Hagerman block, leaving seven organizations, including the Masons and the seniors' club, without meeting rooms. Also demolished was a railway station built in 1874. "That was a sin," says Carle Rigby, Hartland's 82-year-old resident historian. "It could have been a museum or it could have become part of the mall."

O'Brien defends his company's hard-line stance. "We felt (the plaza) had to be up here, as close as possible to where the normal traffic flow is," he says. "You don't

have to go far to see what happens to malls that are outside normal traffic flow."

Once the location was approved, events moved quickly. The town provided the land, Courtyard raised \$300,000 through common shares, and the provincial department of commerce and development chipped in with a grant of \$550,000. That contribution may have had something to do with the influence of the local MLA, Premier Richard Hatfield, born in Hartland 55 years ago. On the other hand, says O'Brien, "the department may just have realized that the town was dying and some assistance was necessary."

The developers wanted a building in the same Victorian style as other downtown structures and Halifax architect Hugh Davidson complied: the two-storey, red brick complex blends in well

with its neighbors. Curious Sunday drivers from nearby communities, aware of a new plaza in Hartland, have zipped right past without recognizing it.

Courtyard Plaza, as its name implies, clusters around an open courtyard, surrounded on all sides by stores and offices. Visitors can sit on park benches and watch the goings-on at Adrian Hovey's barber shop (the original was founded in 1920 and burned out in 1980) or Dickinson's Clothing (in business since 1915, also burned out in 1980).

The plaza has provided a new home for companies wiped out in the fires, and attracted new businesses too. For the first time, Hartland has a full service hardware store, and also a quality women's clothing boutique. Atlantic Wholesalers has replaced its burned-out Red and White Foodstore with a larger Save-Easy supermarket. And there's another first: the formerly dry town now has a liquor outlet.

"The fundamentalist organizations around were not all that happy and expressed their opposition," says O'Brien, "but we felt the liquor store was a service that we had to offer." When people plan a shopping trip, he contends, they look for a place where they can purchase both their groceries and liquor.

Courtyard Plaza received its first tenant in January 1986 and held an official opening in May. It's still too early to know whether the plaza will be an unqualified success, but as far as newly elected Mayor Roland Perry is concerned, the mall has already given the town the boost it needed. "We'd just be a ghost town without it," he declares. Perry explains that in the past year Hartland had been going downhill as far as shopping was concerned. "Now," he says, "we're becoming the shopping centre of the upper St. John River valley."

And even if business should level off later, when the novelty has died, Hartland has other strengths to fall back on. Day and Ross has established new headquarters in a renovated old building near the plaza. The company — part of the McCain Food empire and one of Canada's five largest transportation firms — employs people from throughout the upper valley. Humpty Dumpty and the Seed Growers Co-op have both rebuilt; between them they provide about 100 jobs. Meanwhile, Craig's Machine Shop, which was not affected by the fires, continues to employ about 50 people, manufacturing snow plows and other equipment.

"Lots of people are moving in all the time," says Mayor Perry. For years, Hartland has had another distinction to go with the covered bridge and its favorite political son: with a population estimated at between 850 and just short of 1,000, it's New Brunswick's smallest incorporated town. Hartland may not be ready to surrender that particular honor, but Perry is anticipating the results of this year's census. "We're looking for 1,100 people this time," he says. That's not a lot, but it's not bad for a town that looked finished just a few years ago. X



O'Brien: the impetus to start again



degree in physical education, and went on to teach in Halifax and Berwick, N.S. But his teaching career was cut short when he decided to turn his hobby — making wooden toys — into a business.

Makers of wooden toys in Atlantic Canada had tried and failed before him, but Savage says the timing was right when he began. “The baby boomers were starting to have kids,” he says, “and wooden toys were just catching on in this area.” Most of those available were high-priced imports, such as Galt toys from England and the brightly colored Brio toys from Germany. Brocklin came on the market in 1974, with a dozen designs. Because his toys were locally produced, Savage could offer the same quality as the imports, but at a lower price.

Now, 12 years later, Savage and eight employees work year-round making toys, children’s puzzles and a line of housewares, gifts and kitchen items which was added in the early ’80s. In one of the two Brocklin buildings — actually a converted barn on Savage’s 250-acre property — the walls downstairs are decorated with wooden clocks made by Brocklin. This floor houses the office and shipping room. On the second storey the toys are finished and some of the pieces are painted. The machinery is normal woodworking equipment, but of industrial strength. In another building — a low metal dome about 400 feet away — the green wood is dried, patterns are drawn, holes drilled and rough shapes cut.

Brocklin’s best-selling products are crib toys for babies and what’s known as the Skill Series — lacing toys, little wooden “instruments” that can be used together in a “rhythm band,” and stacking toys for sorting by size, shape, color or number.

Savage says some of his ideas are original; others come from toys he’s seen or heard about. Sometimes, at one of the craft or trade shows he attends in Edmonton, Toronto, Halifax and New York, a customer will suggest a toy he or she would like to see produced. The shows are also a way for Savage to keep up with the market and test his new products.

Savage has made a few changes through the years. He started out using pine, but switched to hardwood in 1976 to help him compete with European toy-makers. Jennifer Veres says, “The main reason we carry his products is because of the quality, variety and imagination.” She says most other makers of wooden toys in the region stick to pine, “but once a child gets hold of a pine toy and knocks it around a bit, it shows.”

Pine and other softwoods do have an advantage: they’re lighter, so they don’t hurt as much if they land on small toes. But consumers who know the difference will generally go for hardwood because of its durability. Usually, hard and soft-wood prices are similar. Brocklin toys range from a couple of dollars for a simple car or animal to \$80 for a sturdy rock-

“Quality, variety and imagination” are high priorities for Savage and his company, Brocklin Toys

## The return of wooden toys

*Old-fashioned wooden toys fell out of favor when plastic ones came on the scene. Now they’re regaining popularity. That’s good for Brocklin Toys of New Albany, N.S., a small but aggressive international competitor*

**B**rock Savage remembers the day when his young son lost a toy — a little plastic fireman. “Here,” Savage offered at the time, holding out a simple wooden figure shaped like a person and painted bright red: “This can be a fireman.” The child hesitated for a second, Savage recalls, then he smiled and said, “Okay.” Herein, according to Savage, lies one of the values of good, old-fashioned wooden toys. “They help children develop their creativity because they can be anything you want them to be.” In contrast, he points out, many of today’s plastic toys are detailed in such a way that they are good only for a specific role or purpose.

For Brock Savage, Atlantic Canada’s largest maker of wooden toys, that’s no idle thought. His company, Brocklin Toys, makes 100 different kinds of birch and maple playthings, most of them for children aged infant to six. Every year, thousands of Brocklin toys are shipped from the company’s workshop in New Albany, a rural community in Nova

Scotia’s Annapolis Valley, to retailers across Canada and in the U.S. Savage is claiming a corner in the multi-million dollar international toy market at a time when more and more shoppers are purchasing wood.

Jennifer Veres calls it “the revolt against plastic toys.” Veres, who operates Jennifer’s of Nova Scotia craft shops in Halifax and Bayside, N.S., carries Brocklin and other wooden toys. “I think people are probably reverting to older forms,” she says. Savage adds that grown-ups and children like the feel of wood and he says that many of today’s parents — graduates of an environmentally aware generation — prefer wood because it’s natural. Also, a wooden toy has no sharp edges and very few breakable parts. “It’s good value,” says Savage. And if it does break it can be easily repaired. “A child can enjoy it for years, and then pass it down to someone else.”

For as long as he can remember, Savage, now 37, has enjoyed whittling and working with wood. In 1972 he left Dalhousie University with a bachelor’s

ing horse. At an average of about \$10, Brocklin's prices are comparable to those of plastic toys made by large companies such as Fisher-Price.

Brocklin's stiffest competition from other wooden toy makers comes from The Wooden Toy Company, of Oshawa, Ont., and from the Europeans — Galt, Brio and manufacturers in Poland and Czechoslovakia. "The competition has grown since I started," says Savage. At first, he recalls, there were only a couple of makers of wooden toys in Canada. Now there are several in the Maritimes alone, although most of the others are smaller, craft-based operations. Other countries are also getting into the act. Savage says that Taiwan has recently started exporting wooden toys, but their wood is often recycled and the quality, so far, is lower.

He admits that increasing competition has made life more difficult. The business was very profitable in the '70s, he says. It hit a recession in 1980, and things have been getting harder ever since.

But Brocklin keeps taking on challenges. The gift items and kitchen accessories were introduced as part of a careful business strategy. Savage had found that most of the people buying his toys were women — specifically, women who shop in craft and specialty stores. These are the same people who buy designer kitchen wares and household accessories, such as cutting boards and towel racks. "It was a way of increasing our sales without going after a new market," says Savage. The new line has grown very quickly — 88 items this year — and Savage happily reports that Brocklin's overall sales are growing. "Last year we increased our sales by 18 per cent; this year we're aiming for 20 per cent."

Brocklin recently broke into the U.S. market. About two years ago a sales representative from Fort Lauderdale, Florida, asked if he could show the company's products in the U.S. It was an important beginning. Today, Brocklin has about 100 representatives in the U.S., selling the company's products to gift shops and medium-sized toy stores in Seattle, Denver, Los Angeles, New York and Boston and other major cities. In Canada, most Brocklin items are found in craft stores and in gift and specialty shops. But Savage keeps moving into larger markets: specialty sections of large department stores, for example.

Savage predicts that the demand for wooden toys will continue to grow, but he says that it will never exceed 20 per cent of the total international toy market. Big name plastic toys can be expensive, but Savage points out that thousands of cheap plastic toys are also available. After all, he adds, most of the world's parents can only afford very inexpensive toys.

For his part, Savage tries to keep his prices down and takes pride in his role as a leader in the wooden toy business. Says Jennifer Veres: "He always has new ideas. He's the one all of the others use as a standard."



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## OLKS

**F**or Everett Sanipass from Big Cove, N.B., making the first round selection (14th overall) in the 1986 National Hockey League entry draft is a dream come true. And for Sanipass, a Micmac Indian, it's especially thrilling because he was chosen

**Sanipass is on his way to NHL training camp**

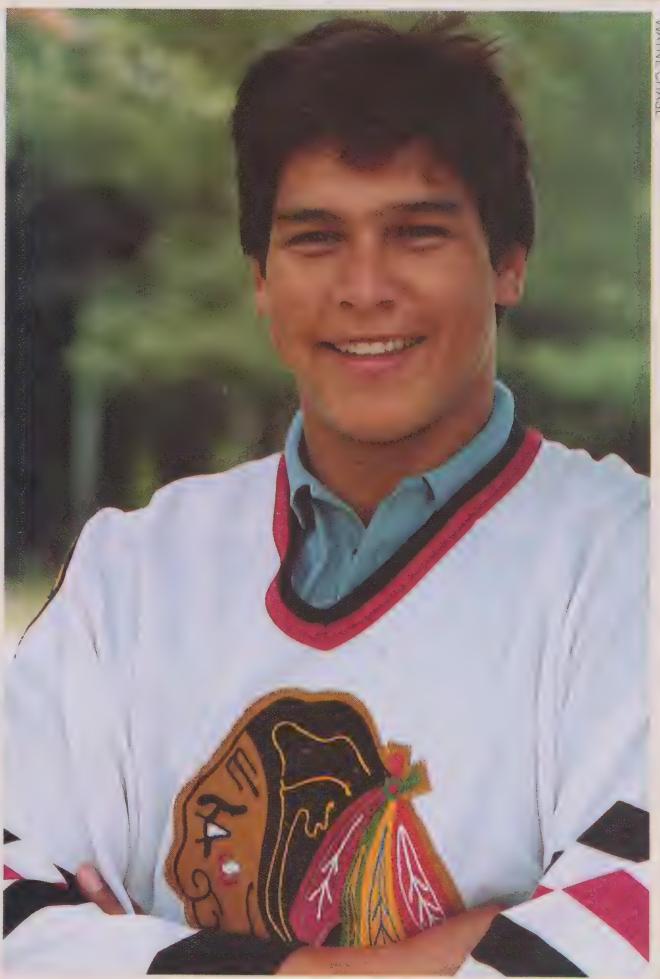
by the Chicago Blackhawks. "I was always a Chicago fan because of this symbol," he says, stroking the Indian head crest that adorns the Chicago Blackhawks jersey. Sanipass is the first Indian from the Maritimes to be chosen by an NHL club. He's also the first player in the opening round selection from New Brunswick since ex-Toronto Marlboro Jim Malone went 14th overall to the New York Rangers in 1979, and the first graduate of the Moncton minor hockey association to be drafted in the first round. The 18-year-old left winger has been playing hockey since age four, when he started with a beginners team on the Big Cove reserve, about 40 kilometres from Moncton. For the past two years, he's played with the Verdun Canadiens of the Quebec major junior hockey league, where he scored 94 points (28 goals and 66 assists) in 67 games. Known as an aggressive player, Sanipass also chalked up 320 minutes in penalties. His coach, Carol Vadnais, believes Sanipass needs polishing, "but he'll make the NHL for sure. He's tough, he's got good speed, a good shot and good hockey sense." Sanipass goes to training camp in Chicago this month, where he'll stay until he makes the team, or is cut, in which case he'll play another year with Verdun. "My dream is to play with the NHL," Sanipass says. "If I don't make it this year, I'll work hard and make it next."



**Powell likes solving problems**

plegics (people with no use of their legs and partial or no use of their arms) for some real-life testing. The two used the device for several days and found that it gave them capabilities they hadn't thought possible. They were able to operate a radio unassisted for the first time in years, not only turning it on and off but even changing stations with the new device. "I just like solving problems," says Powell modestly when asked about the achievement. This is the third time Powell's been nominated for honors at the Canada-wide fair. Last year he won an award for the best computer-related engineering experiment for a computer-controlled race car.

**T**he Old West has come east. On a typical weekend you'll find 35 or more cowboys on horseback trekking across a quiet corner of Newfoundland's Avalon Peninsula, all decked out in ten-gallon hats. "We're just a group of people who enjoy horseback riding, each other's company and the great outdoors," says **Bill Bradley**, president of the Newfoundland Trail Riders Association. Bradley says Newfoundland is ideal for trail riding, with its hundreds of miles of pulp company roads, not to mention "the odd moose track." He estimates that most of the group members cover 1,000 miles a year in the saddle, taking part in weekend trips and occasional week-long outings. Life on the trail is like something from an old cowboy movie — camping out, cooking over an open fire and washing up in the creek. An annual trip to Western Canada is a highlight for the group. Last year, 20 members spent nine days riding through the Rockies, handing out Newfoundland flags and pins to people they met along the way. The trail riders range in age from 17 all the way to 80, and are all male. Bradley says that so far, no women have asked to join. Despite its emphasis on fun and relaxation the group has a serious side as well. Currently, they're trying to get some help from the govern-





Bill Bradley (far left) and the trail riders: thousands of miles in the saddle

ment to clean up the abandoned cars that litter the woods in many spots in the province. "Enjoying the beauty of nature is what trail riding's about," says Bradley, "and we want to do our bit to keep it beautiful, like it was in the old days."

**T**wo years ago Ron Irving, director of P.E.I.'s Island Community Theatre, was asked to produce some skits for a conference on aging. Irving brought together eight talented singers and comedians, most of them senior citizens, and to everyone's delight the production was an unqualified success. The troupe has become known as **The Venerables**, and since that first performance they have played to more than 60 audiences, including several nursing homes and schools. Says one of **The Venerables**: "We are surprised at the appeal to young people." Only a few of the troupe have any show business background, so their success proves that it's never too late to take up new endeavors. They sing popular songs from the '20s and '30s, reminiscent of vaudeville days, and their music is interspersed with comedy — short sketches that tackle some relevant issues like ill health and bereavement. The Venerables poke fun at failing hearing, sight and memory and, even when things get serious, they always come back smiling. **Mickey Place**, 77, says he's having a wonderful time. "You know," he says, "I never realized how much applause means. It's like a drug." Place adds that he occasionally gets away with an outrageous ad lib. "At my age, no one will hit me." The Venerables have played all over P.E.I., in Halifax, Toronto and several towns and cities in New Brunswick. In addition, several of the troupe performed at Expo 86. Says one: "The Venerables ought to be called **The Incredibles**."

**R**enting a truck to move Oliver the Ox is only one of the many odd jobs Elizabeth Corser has done for the Cole

Harbour Heritage Museum. She's also written plays for the museum's annual "settler's supper," and wintered goats, rabbits, hens, geese and Melanie, the pig, in her one-acre backyard in Cole Harbour, N.S. Located in a residential area about 10 miles from Dartmouth, the museum is an example of an early coastal farm where salt hay was used for feed and seaweed for fertilizer. It relies on modest grants from the Nova Scotia Museum and on the labour and ingenuity of volunteers like Elizabeth Corser. To honor Corser's 12 years with the museum, the Federation of Nova Scotian Heritage recently presented her with a special award, created to commemorate its tenth anniversary this year. Corser has a degree in agriculture and first-hand knowledge of farming. She and her husband, Bill, lived in Scotland for a time, raising poultry on a seven-acre croft (a Scottish term for a small family farm). Back in Canada, her concern for children, for disappearing farmland, and her work with a local 4H group led to her involvement with the museum. "We try to keep a feeling for agriculture alive in children — or arouse one," she says. "Most of them think food comes off the grocery store shelf." One of her most successful programs has been the pioneer participation program which brings school children to work on the farm for a day — cutting wood, cleaning the barn, washing eggs and milking goats. Contemporary farming gets a plug too. "You have to be on your toes to stay in the farming business. When I see

children playing in the hay, I ask them if they'd like cows walking around in their supper. Few realize how much cows eat or how many years go into breed development." Corser's fund-raising activities have become annual community events, including the settler's supper that attracts more than 100 people, and a popular seafood buffet. In the future, she hopes to establish a pioneer garden and seed depot, collecting the seeds of plants traditionally grown in the area. "To create a good community museum rather than a tourist attraction has always been my main interest," she says. "It's quality, rather than numbers of people, that count." ☒



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## CALENDAR

### NOVA SCOTIA

Sept. 2-6 — Pictou County-North Colchester Exhibition, agricultural show featuring draft horses, cattle, sheep, poultry and light horses with midway and entertainment, Pictou

Sept. 7 — Myers Rum Sea Hunt '86, seventh annual underwater treasure hunt, Crystal Crescent Beach

Sept. 7 — Planked Halibut Supper, Conquerall Bank

Sept. 9-14 — Hants County Exhibition, the oldest agricultural fair in North America, established in 1765, with displays of livestock, farm produce, competitions, entertainment and midway, Windsor

Sept. 12-14 — Atlantic Food Fair, Dartmouth Sportsplex

Sept. 13 — Ninth International Town Criers' Championship with competitors from Great Britain, U.S.A., Germany, Bermuda and Canada, Historic Properties, Halifax

Sept. 14 — 12th annual S and L Railway Reunion, Louisbourg

Sept. 17-20 — Nova Scotia Fisheries Exhibition, promoting the fishing industry and allied industries, with international dory race and other competitions, seafood feasts and midway, Lunenburg

Sept. 18-21 — Bridgetown Ciderfest, celebration of apple harvest with dances, shows, contests and children's parade, Bridgetown

Sept. 20-21 — Shearwater International Air Show, military and civilian aerobatic performers, aircraft and ground displays, Shearwater

Sept. 26-27 — 14th Annual Cumberland Crafts Sale, Springhill Arena, Springhill

Sept. 26-28 — Annapolis Royal Arts Festival, innovative art, dance and musical events, workshops, readings by international authors and a costume arts ball, Annapolis Royal

### NEW BRUNSWICK

Sept. 1-6 — Fredericton Exhibition, Fredericton

Sept. 3-30 — Woodblock Prints by Lynn Wigginton, City of Saint John Gallery, Saint John

Sept. 6 — International Volksmarch, Oromocto

Sept. 6-7 — Apple Festival, Kings Landing

Sept. 6-7 — Atlantic Truck Pull, Moncton Coliseum

Sept. 8-Oct. 11 — *Art — U.N.B. — (1940-1985)*, a selection of 25 works from the Fine Arts Collection of U.N.B., Galerie Restigouche, Campbellton

Sept. 11-14 — Charlo Village Festival, Charlo

Sept. 17-20 — Sussex Fall Fair, Sussex

Sept. 26-28 — Woman's World '86, Moncton Coliseum and Agrena, Moncton

Sept. 26-Oct. 5 — Autumn Festival, Kedgwick

## PRINCE EDWARD ISLAND

To Sept. 12 — *Mass Appeal*, with Don Harron as Father Tim Farley, King's Theatre, Georgetown

Sept. 1 — Hot Air Ballooning, Stanhope Beach Lodge

Sept. 4-25 — Ninth Annual Prince County Art Show, Eptek National Exhibition Centre, Summerside

Sept. 11-13 — Fourth Annual Prince County Trade Fair, Summerside Recreation Centre

Sept. 12-15 — Oceans Photography, workshops and field trips with Wayne Barrett and Anne MacKay, on-the-water shoots for whales, dolphins and boats, beaches, fishing ports and water sports, Stanhope Beach Lodge

Sept. 13 — Competitive Trail Ride, Strathgartney Equestrian Centre, Strathgartney

Sept. 21 — Dunk River Run, road race of 7.25 miles, Central Bedeque

Sept. 28 — Alice Faye's Run for Women, Charlottetown

## NEWFOUNDLAND

Sept. 4-28 — *Newfoundland Photography Project Part II*, with guest curator Doug Townsend; *Henri Matisse: The Legend of Pasiphae*, presented through the International Exhibitions Foundation, Memorial University Art Gallery, St. John's

Sept. 19-20 — Agricultural Home and Handicraft Exhibition, crafts, preserves and vegetable competitions, farm machinery and animal displays, sale of local produce, farmers' barbecue, Hodder Memorial Stadium, Deer Lake

Sept. 20 — Agricultural Show and Craft Exhibition, competitions for home gardeners, baking contest using local foods, games, dancing and local music, North West River

Sept. 20-21 — Port au Port Agricultural Fall Fair, crafts, vegetables, bottled goods and preserves on display and available for sale, Piccadilly

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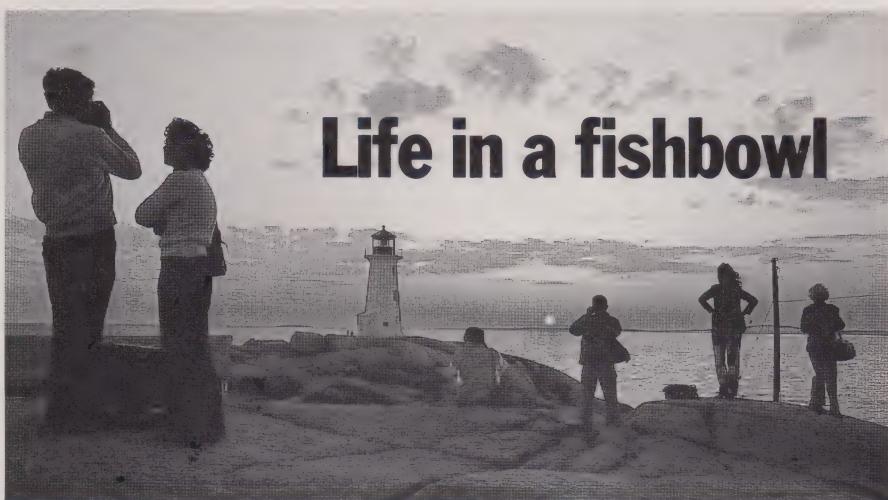
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## Life in a fishbowl

*From the outside looking in, Peggy's Cove is magical and idyllic. But this classic tourist village has its share of problems and complexities, most of them created by the limelight it enjoys*

by Heather Conn

**L**ike many of the 47 permanent residents of Peggy's Cove, N.S., Russell Morash owes his job to tourism. He's spent the last six summers as a parking attendant in the compact fishing village, somehow finding space to squeeze in 2,000 tour buses and 200,000 tourists every season. He hounds visitors for littering, warns them about speeding and obligingly fields their questions and complaints. Often, he's so busy he doesn't even have time for lunch. Morash will tell you he's grateful for the May-to-October employment, but at the same time he's glad when the tourist rush is over.

"We've seen it all our lives and we still can't believe how many people come here," he says. "When the sun's going down, you can't even drive around the cove because of all the cameras and tripods set up down there. It's unreal."

Morash's comments evoke the ambiguous role tourism plays in Canada's most celebrated fishing village, the tiny cove 40 kilometres west of Halifax. Since the turn of the century, its inhabitants have grown up with tourism and have learned to tolerate the loss of privacy by reminding themselves that it's temporary. Tourists have peered at them, picked their garden flowers and blocked their driveways. Some have even walked through their homes. They've come with cameras, easels and, on occasion, with inane questions such as "When do you deflate the rocks?" They arrive in busloads from 7:30 a.m. to 10 p.m. and visit the popular Sou'Wester Restaurant, where more than 1,000 meals have been served in a day. "If it was this way year-round, people just couldn't take it," says Sou'Wester owner Jack Campbell. "But the people who live here have grown up with the tourists. They know what to expect."

Tourism clearly has its benefits, bring-

ing substantial business to the village's restaurant, five gift shops and art studio. It provides at least 150 jobs, increases church donations and gives fishermen a chance to make direct wharfside sales. Tourism also brings new faces, friendship and activity to the otherwise quiet village.

However, the cove's popularity has helped to create a misconception that residents find disconcerting — many tourists now believe that Peggy's Cove is not a real village. Instead, they think it's a government-run park whose inhabitants rent out the quaint houses during tourist season to lend authenticity to the setting. Some think the boats and wharves are just propped up as tourist attractions. In reality there are 12 fishermen and five Cape Island boats working from the cove, and all the residents own their own homes.

Many share a concern that public services haven't kept pace with increased tourism. "We don't have enough security," says Morash. "We need new bathrooms and there should be a wheelchair ramp to the lighthouse. It's unfair to all the people who come here."

The face of tourism has changed through the years. In decades past, visitors would board with residents for several weeks, make lasting friendships, and return every year. Today, there are no guest homes left in the cove. A tourist's average stay there now is one hour and 45 minutes, according to a 1983 planning report by the Nova Scotia College of Art and Design.

With no young children left and a third of the inhabitants in their 70s and 80s, there's concern that, without repopulation, the cove could become the museum community many tourists already believe it to be. As a solution, residents would like to see young families move in. But with property values high and no houses for sale, the cove is unable to attract many newcomers.

Some say the province should provide more financial support, since it reaps the benefits of tourism and taxes from the village. Otherwise, in the words of one resident, it could lose "the calling card of Nova Scotia." Roger Crooks, a Peggy's Cove fisherman, says: "The government is just taking money out and putting nothing back." Some locals have recommended construction of a visitors' centre, more public washrooms, and roadside rest areas outside the cove to ease traffic congestion. But these haven't been built. Existing public washrooms have not had major upgrading in 15 years. "I always think the tourists are being cheated (of facilities)," says Roger's wife Sheila.

Like most residents, she says the cove's tourism and fishing industries complement each other, and she's concerned that a balance of the two be maintained. Tourism generates five to ten times more income than fishing, according to Roger Crooks, but fishing is where the roots of Peggy's Cove lie. Says Don Crooks: "The only sensible thing is to leave Peggy's Cove as it is — a fishing village. We don't want more gift shops and art studios and things like that. Otherwise, it just becomes a colony."

To ensure that tourist operators wouldn't exploit the cove, the provincial government of Robert Stanfield in 1962 designated a five-kilometre stretch of land as the Peggy's Cove Preservation Area and established the Peggy's Cove Commission.

Locals say they're grateful for the commission: it has prevented an influx of hotel chains and litter-prone hot dog stands. However, many are concerned about its structure. The commissioners are appointed, not elected, and they hold closed meetings with no input required from the community. At present, three of the seven commissioners, including chairman York Manuel, are Peggy's Cove residents, but this hasn't always been the case. There is no bylaw to ensure that residents have equal representation or any representation at all.

This was a main reason some locals formed another group in 1983 — the Peggy's Cove Preservation Society. With an annually elected executive, the society seeks to maintain the benefits of tourism, but to minimize any detrimental effects on the way of life. Most would like to see the two groups work together, to gain more clout with government, but it's a catch-22 situation: the power of the society lies in the hands of the commission, which at present has no management strategy in place for the cove.

However, the people of Peggy's Cove are determined to have a say in the future of their village. In the words of Russell Morash: "I think the fellas in the government who make the decisions about what should and shouldn't be here should come and try to take a drive down here some time in the summer. Then they'd know what it's like."



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# Flooshing the farinaceous mind

Writer's block is one name for the hideous condition. Mental constipation is another. Dry heaves is one of the more pleasant symptoms.

To make a comparison: there's a Newfie Bullet joke (not my own) about a young fellow who takes his first train trip and gets violently sick.

Says a kindly conductor, "Don't worry, my boy, nobody yet has died of motion sickness."

Replies the lad, "To hell with that. The hope of death is all that's keeping me alive right now."

Writer's block is rather like that. You can't get off the train until it gets to your station and that depot is the last word on the last page. Your brain is farinaceous, your eyes glazed in panic and your fingers locked into rigid hooks.

Writers' spouses, if they're halfway clever (which is unlikely since they weren't smart enough to marry a chartered accountant instead) seize the moment to get all sorts of dirty jobs done.

A writer in irons will do anything to get away from the sight of that loathsome "qwertyuiop" at the top of the typewriter keyboard. Anything. Sift the kitty litter, clean the fireplace, have the dog put down, take a message to Garcia.

Blockage strikes at any time out of the blue. One day you rattle off Mr. Editor's 1,500 words with one hand while trimming the kiddies' hair with the other. Next day you're seized up tighter than the St. Lawrence in January.

I've come across only one book on the subject, a bunch of pseudo-scientific claptrap entitled *Right Brain, Write On*. The premise is that if you can somehow shut off the left side of your brain, then the right side — where all the "creativity" is supposed to be bottled up — cuts in and your blockage gives way with a mighty floosh.

I couldn't master the knack. Trying to put the left side on hold with a brick was worse than useless. Paralyzing the whole cranium with a quart of gin surpassed the brick in ineffec...inefficiency.

What the book did give me was the cold comfort that I am not alone. All the biggies — Mailer, Steinbeck, Hemingway, Pinter, et al — testified that they often suffered the terrible pangs of writer's block. And I imagine that being seized up solid with a publisher's advance of \$3 million dangling just out of reach must be quite like the far side of hell.

What was different about the biggies was that the great majority of them

claimed to have been successful in dynamiting their mental log jams with hootch. That may be so considering the large number of them who've snuffed it as raging dipsos. But in this particular, I have found no release in the bottle.

Oh, the fingers finally slip into gear, no doubt, but the result is gibberish twice as convoluted as when one is not chemically enhanced.

Maybe the difference is that when you're in the \$5-per-word bracket even claptrap is considered the creation of genius. On the other hand, probably not. I think what I just spat out was a sour grape.

## How to write with ease: use hootch, plagiarism and prayer

Others among the big-time boys said they beat their blocks by sitting them out. Suddenly, they claimed, they slipped into some sort of creative trance and produced page after page, not conscious at the end of having done it.

I've tried that, too. No go. It alarms the missus and puzzles the children — "Mummy, why has daddy been staring at the wall since last July with nearly all his hair pulled out?"

It's like trying to force yourself to go to sleep. As the midnight minutes tick by the rigidity of your whole person increases, the nerves become taut as harp strings, until you're wider awake than a favorite nephew at the reading of the Last Will and Testament.

Plagiarism is the only way I've found to bust a block but that can be used only a few times per annum. Most scriveners plagiarize, I'm sure — themselves, I mean. Stephen Leacock claims he sold even his laundry list at least five times.

I've tried other methods but they'd never slip past even a 40-watt editor. Short paragraphs is one.

Like this.

You take the one pitiful little idea

you have.

And stretch it out.

Thus.

It's a desperate ploy to get to the end of the last page with your gas gauge banging against "empty."

I do have one incident of real plagiarism on my conscience. Once, at a newspaper, I parroted a rival columnist word for word except for saying "should" where he said "should not" and the other way around.

The trauma was so great I never tried that prank again. Not a soul noticed! Not the editors, not the readers, not even the other columnist. I sobbed bitterly as my high notions of tens of thousands of constant and alert readers went up in a blue flash.

I've pooped out on prayer, too: "Dear Lord, haven't I been a good little lad for weeks, chucking fistfuls of change to poor winos, holding doors for pensioners, suffering City Fathers to live...not quite Mother Teresa but close. If ever I meet a leper on Water Street..."

"Lord, may I cash in a rain check? How about a tailor-made comical occurrence just outside the window? Let's say a priest and a rabbi and a Protestant clergyman just happen to be driving past and...I leave it to you. Nothing too elaborate, just something I can squeeze 1,500 words from." But what do my pious supplications get me? "Return to Sender," that's what.

Living with a blocked writer must be rather like having a cross between a homicidal maniac and a short-circuited robot on the premises. The cats scramble for the high ground, the children are whimpering under the bed, the screams of anguish and despair bring round the constables.

Slumping for hours, glazed-eyed and twitching or roaring back and forth the house laying down horrendous curses on the day and the hour you ever decided to take up such a crucifying trade.

It isn't pretty. And now that many writers have got expensive computers the economic toll in the profession will be monstrous. Because at least once in a twelvemonth there comes to each of us the savage urge to turn upon the tools of the wretched trade and pulverized them.

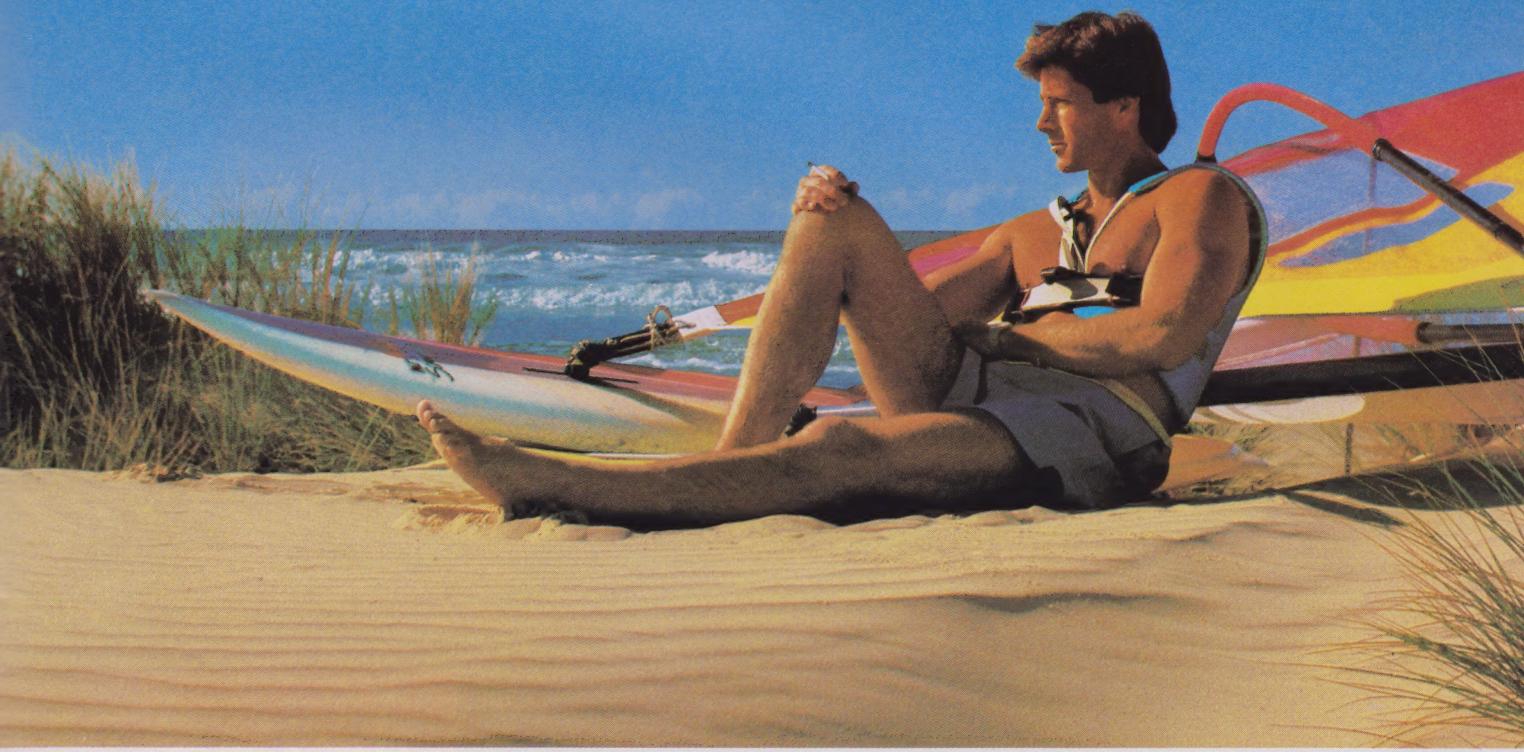
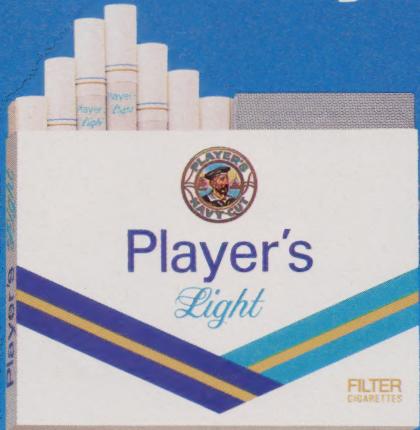
Well, luckily, I had no great seizure with this month's effort. It all went tickety-boo, no blockage, no congestion — maybe that new "Fruit 'n Fibre" had something to do with it.

I mean, you've never read this piece before. Have you?

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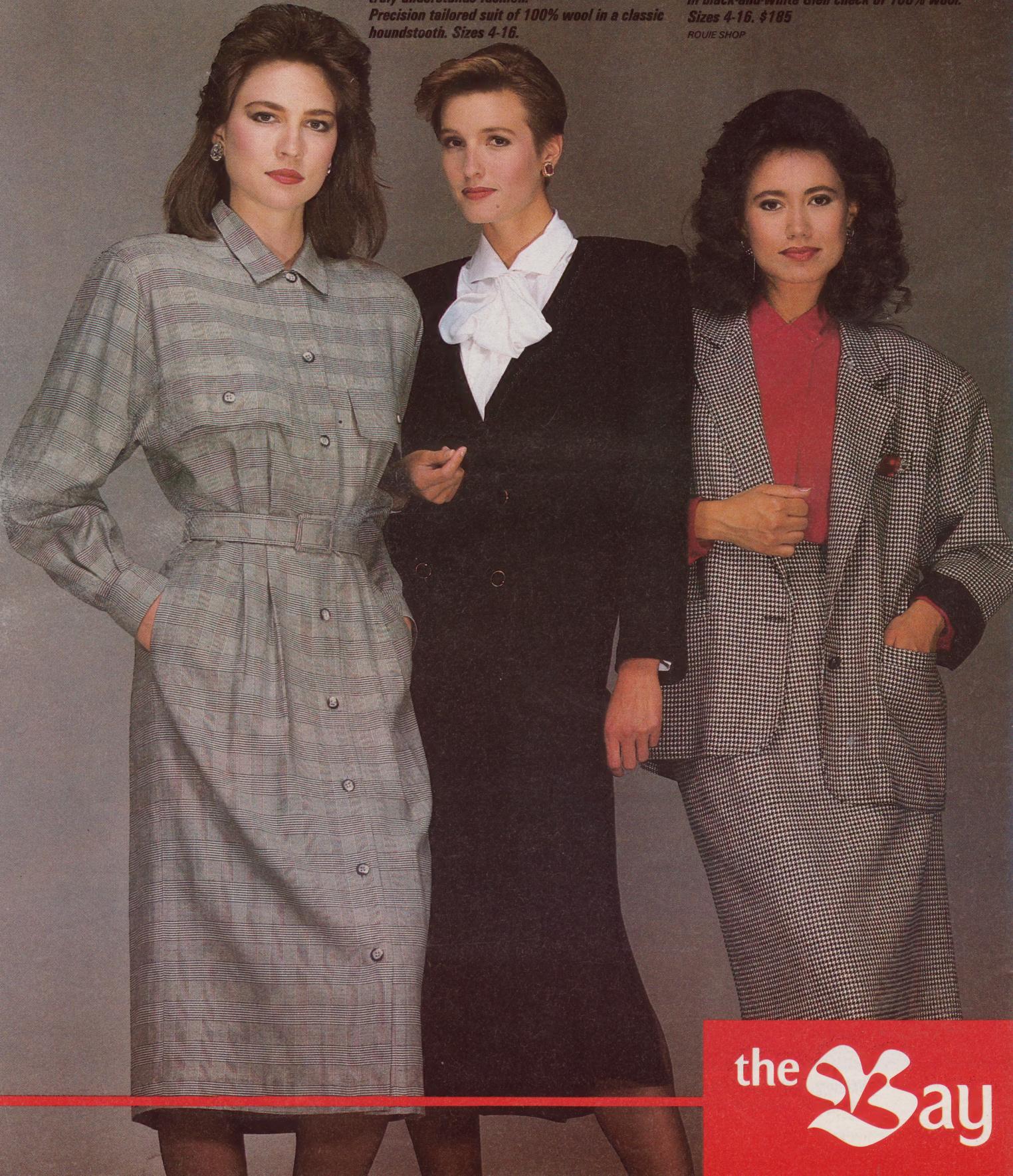
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